



Chocolate Duck Nests



Ingredients

- 225g plain or milk chocolate
- 2 tbsp golden syrup
- 50g butter
- 75g cornflakes
- Mini chocolate eggs

Equipment

- Paper fairy cake cases
- Fairy cake tin
- Bowl
- Saucepan
- Wooden spoon



Method

1. Line the fairy cake tin with the paper cases.
2. Break the chocolate into pieces.
3. With adult support, gently simmer some water in the bottom of the saucepan.
4. Put the chocolate, golden syrup and butter in a bowl. Place the bowl carefully over the pan of gently simmering water.
5. Stir the mixture until it has melted and is smooth.
6. Take the bowl off of the heat and stir in the cornflakes until all of the cereal is coated in the chocolate.
7. Divide the mixture between the paper cases.
8. Place 3 mini chocolate eggs into the centre of each nest.
9. Chill the nests in the fridge until they are completely set.
10. Enjoy eating your yummy duck nests!