

Mini Egg Chocolate Bird's Nests



These Mini Egg chocolate bird's nests are so gorgeously crunchy and chocolatey. And they're incredibly easy to make, so this is a recipe you'll be calling on again and again.

200g Bournville dark chocolate, broken into squares
25g butter
2 tbsp golden syrup
85g shredded wheat, crushed
36 Mini Eggs

1 Line a 12-hole muffin tin with paper cases.

2 Put the chocolate, butter and golden syrup in a heatproof bowl and suspend it over a pan of simmering water without letting the base touch the water. Stir gently until the chocolate melts and is smooth. Alternatively, melt in a microwave in 30-second bursts, stirring in between.

3 Off the heat, stir in the Shredded Wheat until it's thoroughly coated.

4 Spoon the mixture into the paper cases to make little 'nests', and place 3 Mini Eggs in the centre of each one.

5 Place in the fridge and chill for 1–2 hours until set solid. Store the nests in a sealed container in the fridge for up to 4 days.

Makes 12

Prep: 15 minutes

Cook: 5 minutes

Per nest:

178 kcals

8.1g fat

4.5g sat fat

17g sugar

0.04g salt