Making Easter Egg Nests

Cut out the pictures and stick them in the correct order.



Chill the nests in the fridge for 1 hour, or until they are completely set.

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Line a 12-hole fairy cake tin with 12 paper cake cases.

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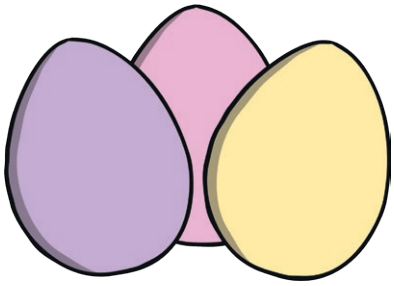
Remove the bowl from the heat and gently stir in the cornflakes. Keep stirring until the cornflakes are completely covered in chocolate.

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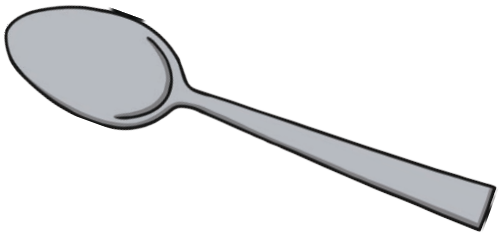
Put the chocolate, golden syrup and butter in a bowl and heat over a pan of gently simmering water. (Do not let the base of the bowl touch the water). Stir the mixture until smooth.

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Decorate your nests with miniature Easter Eggs

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Carefully spoon the mixture into the cake cases, making sure each nest is around the same size.

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