

MISS PHILLIPS' EASY EASTER NESTS



As kids, my brother, sister and I used to make these chocolate nests with my mum every Easter and I absolutely loved it! It's now a Phillips' family tradition as I still make them at Easter time. It's a simple recipe with very few ingredients so you can try it at home too!

INGREDIENTS

(Makes six good sized nests)

- 150g milk chocolate (or any chocolate you have at home)
- 4 Large Shredded Wheat, crumbled (you can also use mini shreddie, weetabix, cornflakes, cocopops or anything like that)
- 24 mini chocolate eggs (I used mini eggs and the 100g bag was just right, with a few left over to munch on as you make!!) or any round sweets you have at home

SAFETY FIRST!

Be sure to wash your hands and clean surfaces thoroughly before you begin.

Wear an apron - it could get messy!
DO NOT use the cooker without an adult to support you with this!

METHOD (30 MINS)

01

First, crumble your Shredded Wheat into a bowl and set aside. Break your chocolate into pieces, put them all in a bowl, ask your parents to help you warm them over a pan of water on a low heat.

02

Stir regularly until all of the lumps of chocolate have melted. Take off the heat and set aside to cool for a few minutes.

03

Stir in the Shredded Wheat (or equivalent cereal) into the melted chocolate bit by bit and mix really well. Stop adding if it looks like there is not enough chocolate to cover any more.

04

Spoon six equal dollops of the mixture onto a plate. Make a small dent in the middle with your fingertips and press 4 minieggs into the mixture. Then pop in the fridge overnight!