

# Easter Nest Cornflake Cakes

**PREP TIME:** Less than 30 minutes    **SERVINGS:** 12

## Ingredients

225g / 8oz Plain Chocolate Broken into Pieces  
2 TBSP Golden Syrup  
50g / 2oz Butter  
75g / 2 3/4oz Cornflakes  
36 Mini Chocolate Eggs



## Method

Place 12 Cakes cases in a Cupcake baking tray.

Melt the butter, chocolate and golden syrup in a bowl set over a saucepan of gently simmering water (Do not let the water touch the base of the bowl). Stir the mixture until Smooth.

Remove the bowl from the heat and stir in the cornflakes until they are completely covered in chocolate.

Place equal parts of the mixture in to the cake cases and press 3 chocolate eggs in to the centre of each.

Chill in the fridge for 1 hour (or until the chocolate is hard).

