



Easter Egg Nest Buns Recipe

How to make Easter Egg Nest Buns



INGREDIENTS

- 255g of plain chocolate, broken into pieces
- 2 tablespoons of golden syrup
- 50g of butter
- 75g of cornflakes
- 36 mini chocolate eggs



EQUIPMENT

- Spoon
- Bowl
- Pan
- Bun cases



METHOD

1. Line a 12 – hole fairy cake tin with 12 paper bun cases.
2. 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.
3. Remove the bowl from the heat and gently stir in the cornflakes. Keep stirring until the cornflakes are completely covered in chocolate.
4. Chill the buns in the fridge for 1 hour, or until they are completely set.





ENJOY!

