

EASTER NESTS

INGREDIENTS

25g sugar
50g margarine
1tsp cocoa or 2 tsps drinking chocolate
2 tbsp golden syrup
100g cornflakes or rice crispies
small sweet eggs
paper cake cases

UTENSILS

1 tablespoon
1 small saucepan
1 wooden spoon
1 pot stand

METHOD

1. Get out all ingredients and utensils.
2. Put the margarine, sugar and syrup into the saucepan.
3. Put the saucepan over a *GENTLE* heat, stir with a wooden spoon until melted.
4. Remove from the heat and put it on a pot stand.
5. Add the cocoa and stir.
6. *GENTLY* add the cornflakes or crispies, stir with a tablespoon until they are coated with the chocolate mixture.
7. Spoon the mixture into the cake cases with a teaspoon.
8. Decorate with the sweet eggs and leave to set.

