



IN THE KITCHEN

Easter baskets

Ingredients:

- Chocolate - any flavour you like as long as it's easy to melt. Ordinary milk chocolate is usually the best to use and one large bar should be plenty
- Cereal - the best to use are corn flakes, rice crispies or even broken up shredded wheat. A few mugfuls should be enough
- Decorations - mini chocolate eggs, chocolate buttons or even grapes or blueberries

You'll also need:

- A microwaveable bowl

IN THE KITCHEN - Easter baskets

- Cupcake cases/a greased cupcake tin or greaseproof paper on a tray

Method:

- Begin by melting the chocolate in the microwave. Using a microwaveable bowl, put it in for 10 seconds, take out and stir
- Repeat this until the chocolate is melted. This will ensure the chocolate doesn't burn
- Once the chocolate is melted add in the cereal. The amount of cereal needed depends on how much chocolate you have, so just add enough so that once it's stirred through it gets coated and doesn't leave a puddle of chocolate in the bowl
- Once all the chocolate and cereal are mixed together you can spoon the mix

into cupcake cases/onto a greased cupcake tin or just spoon them onto some greaseproof paper on a tray

- Add the decorations to make them look like little nests
- Allow to set in the fridge for 30 minutes before enjoying

TOP TIP:
Adapt the ingredients to suit what you like or have in the house