



GET CREATIVE



20 MINUTES



PREPARATION
NEEDED

CHOCOLATE FILLED EASTER NESTS

PART OF THE EASTER THEMED PROGRAMME



▶▶ GETTING INTO THE ACTIVITY

Create some Chocolate filled Easter nests – the perfect treat for all the family.

Preparation: Children should have the ingredient list provided to them the week before, so they can have everything ready for the virtual session. This recipe makes 6 nests.

- 1) In a large microwavable bowl, melt together the butter and marshmallows in the microwave until combined. You will need to stir every 30 seconds or so. This could take 2-3 minutes.
- 2) Stir through the Rice Krispies well and then place spoonful's of the mixture into the muffin tin. Use muffin cases or grease the tin before doing this. Push the back of the spoon into the middle of them to create a nest shape for the chocolate spread and eggs.
- 3) Warm the chocolate spread in the microwave for 10-20 seconds to soften, then spoon into the nests and top with the mini eggs.
- 4) Leave the nests to set in the fridge and then enjoy.

The chocolate spread could be changed for jam or biscoff spread. The mini eggs could be swapped for any type of sweets.



WHAT YOU'LL NEED

- 25g Butter
- 150g White Marshmallows
- 180g Rice Krispies
- 4 tbsp of Chocolate Spread
- Mini Eggs
- Bowl, Spoon, Muffin Tin



KEEPING EVERYONE SAFE

Please advise children to take care when in the kitchen and to follow best food hygiene practices. Adult supervision is required.