

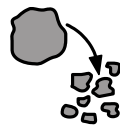
Ingredients:



200g milk



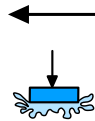
chocolate



broken into pieces



85g shredded wheat,



crushed

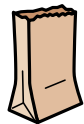
2 **x**

2 x

100



100g



bags

mini



chocolate



eggs



Method:

1



1. Melt the chocolate in a small bowl placed over a



pan of barely simmering water or in a bowl in a



microwave.

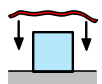
2



2. Add the shredded wheat to the chocolate and give it a



good stir to make sure all the shredded wheat is



covered in chocolate.




3






12




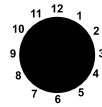


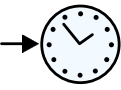
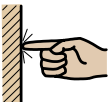

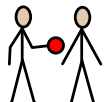

3. Spoon the chocolate wheat into 12 cupcake cases.

4  Press the back of a  in the centre to 

 create a  nest  shape.

5  Put **3**  mini chocolate eggs on top of  each  nest.

6  Chill the  nests in the  fridge for **2**  hrs

 until  hard.  Share with  your  family!