

Chocolate Crispy Nests with Eggs

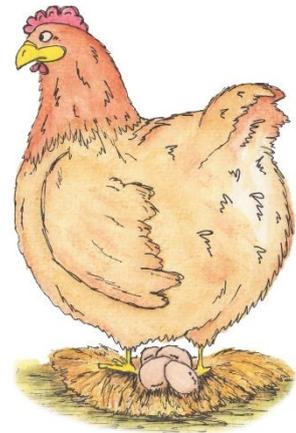
Erica and her chicks like to make these crispy cornflake cakes.

Cooking is a lovely activity for developing language skills - talking about what you are doing, seeing, smelling, tasting, and what comes next. A great way to learn new words and concepts in context. Lots of opportunities for questions and answers and ideal for developing turn taking skills too.

You will need:

You can vary the quantities to taste and use rice pops or wheat shreds for a change.

- 100g dark or milk chocolate, broken into pieces
- 3 tbsp golden syrup
- 50g butter
- 100g cornflakes
- 36 mini chocolate eggs
- 12 paper cases



Method:

- Line a fairy cake tin with paper cases.
- Place the cornflakes in a large bowl.
- Melt the chocolate, golden syrup and butter in a bowl over a pan of gently simmering water - don't let the bowl touch the water.
- Remove the bowl from the heat and carefully pour the hot mixture over the cornflakes.
- Gently stir the mixture until the cornflakes are coated with the chocolate.
- Divide the mixture between the paper cases and press three chocolate eggs into the middle of each next.
- Chill in the fridge for about an hour or until set

Safety: A grown up may need to melt the chocolate over the heat and pour the mixture into the paper cases.