Cavalry Primary School

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Cookery Club

**Recipe Card**

**Healthy Easter Egg Nests**

Ingredients

* 150g dark chocolate, broken up
* 100g butter
* 100g All-Bran
* 50g flaked almonds
* 50g desiccated coconut
* 50g dried fruit
* Mini eggs (for decoration)

Method

1. Put the chocolate in a heatproof bowl with the butter and gently melt in 10-second bursts in the microwave.
2. Stir until smooth, then take off the heat and stir in the All-Bran, coating it gently with the chocolate until it is completely covered.
3. Mix in the flaked almonds, coconut and dried fruit until everything is coated.
4. Divide the mixture between nine cupcake or 12 fairy cake paper cases – it’s easier if you slide these into a muffin tin as it will help them hold their shape. Leave to set. If you want them to set faster, put in the fridge for 1 hr.
5. Drizzle with a little melted chocolate and decorate with mini eggs. Will keep in an airtight container for 5 days.

Week 5