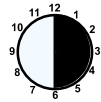



## Create chocolate nests



Thirty minutes



**8** → **12**   
Eight to twelve years



### Ingredients

**1**

**120**



One hundred and twenty grams chocolate

**2**

**50**



Fifty grams margarine

**3**



Three shredded wheat

**4**



Mini chocolate eggs



# Create chocolate nests



## Utensils

1



Baking tray

2



Glass bowl

3



Wooden spoon

4



Saucepan

5



Non-stick

baking paper

6



Knife



# Create chocolate nests



## Recipe

1

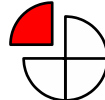


Break



chocolate

into



pieces

+



line



baking tray

2



Put



the chocolate

+



margarine



into



the bowl

3



Add some water

to



the saucepan

4



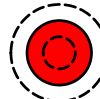
Put



the saucepan



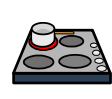
on



a medium



heat



hob

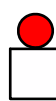
5



Place



the bowl



on



the saucepan

6



Slowly



melt



the chocolate

+



margarine


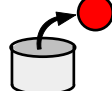





# Create chocolate nests








## Recipe

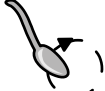




7

      
Carefully remove bowl from the saucepan





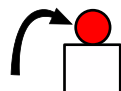

8

      
Crush the shredded wheat and add to the bowl






9

      
Stir the shredded wheat and melted chocolate



10

       
Put mounds of mixture onto the baking tray

11

      
Make into nests and add mini chocolate eggs

12

   
Leave to cool



# Create chocolate nests



Safety



warnings

1



Supervise



young children

2



Hob



and



water



can



get hot

3



Saucepan



must not

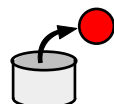


boil

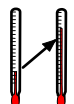


dry

4



Remove



hot



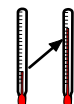
bowl



carefully



from



hot



saucepan