

Bake Easter Nests

Guidance

The recipe below will make approximately 24 Easter nests. Beneath the instructions you will find some questions or prompts which you may like to refer to while you are baking to help your child to get the most out of this activity.

You will need:

- 450g plain chocolate, broken into pieces
- 4 tbsp golden syrup
- 100g butter
- 150g cornflakes
- 72 mini chocolate eggs
- Cake tin with bun cases
- Mixing bowl



Take a picture while you do this activity and tweet us [@ClassroomSecLtd](https://twitter.com/ClassroomSecLtd) using the hashtags [#CSKids](https://twitter.com/ClassroomSecLtd) and [#HomeLearningHero](https://twitter.com/ClassroomSecLtd) to be in with a chance of winning a month's subscription to [classroomsecrets.co.uk](https://www.classroomsecrets.co.uk).

Instructions

1. Put 24 bun cases into two 12-hole cake trays.

- Count the bun cases that are in the tray. What is one more? What is one less?

2. Melt the chocolate in a bowl in the microwave for approximately 30 seconds.

- Cook the chocolate for ten seconds three times and stir in between, count each time you take the mixture out of the microwave.

3. Add the syrup and butter to the chocolate and stir until smooth.

- Is the bowl full, nearly full, half full or nearly empty?

4. Add the cornflakes to the bowl and continue stirring.

- How would you describe the mixture? Is it smooth, crunchy, soft, runny?

5. Divide the mixture between the cases and place 3 mini chocolate eggs in the centre of each.

- Count the mini chocolate eggs as you put them on each nest. What number can you count up to?

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6. Place the nests in the fridge for 1 hour.

- Look at the clock together. How will you know when the nests are ready to come out?

7. Enjoy your scrumptious Easter nests!

Top Tips

- Why not draw a picture or take a photograph of your baking? You could add this to your holiday diary!