Posted on 22 March 2015

by Liz Robb

Chocolate Coconut Crispie Nests



Ingredients

80g milk chocolate
80g dark chocolate
40g soft margarine
2 heaped tablespoons of golden syrup
100g rice crispies
50g dessicated coconut
A large bag of chocolate mini eggs

Preparation

1. Variations:
2. Try stirring in a handful of juicy raisins or sultanas for an addition of healthy fruit.
3. The cereal doesn't have to be rice crispies, they just happen to be my favourite! You can use many different types of cereal instead, such as bran flakes or the traditional cornflakes. Or break up shredded wheat for really nest-like cakes!of chocolate into small pieces and put them into a large pyrex bowl. Add the margarine, cut into small pieces, and spoon in the golden syrup. [You could use butter instead of soft margarine if you prefer it.] Place the bowl on top of a panful of simmering water, making sure that the bowl does not touch the water. Melt the chocolate, margarine and syrup together, stirring frequently. Remove from the heat as soon as everything is melted and combined, and allow to cool for just a few moments.
4. 2. Tip in the rice crispies and stir them well into the chocolate mixture, then add the coconut and stir that in too. Place small paper bun cases into bun tins. Put a heaped tablespoon of the mixture into each paper case until it has all been used up.
5. 3. Flatten down the centre of each cake slightly, then push in 3 mini eggs so that they are embedded in the cake. Place the trays in the fridge for 2 hours to allow the chocolate mixture to set.
6. Variations:
7. Try stirring in a handful of juicy raisins or sultanas for an addition of healthy fruit.

8 The cereal doesn't have to be rice crispies, they just happen to be my favourite! You can use many different types of cereal instead, such as bran flakes or the traditional cornflakes. Or break up shredded wheat for really nest-like cakes!

9 These little cakes will keep well for several days if stored in an airtight container.

Cooks Note

This easy Easter recipe needs no baking and is great fun to make with children; get nice and sticky, with a bowl to lick out too! Just make sure they don't eat all the chocolate eggs before they reach the cakes!

These crispy chocolate treats have syrup for extra chewiness, and the coconut adds a lovely extra flavour. They are perfect for children's parties and school fairs, or for a yummy homemade Easter gift.
This recipe will make up to 18 small cakes.