



william's easter crispy cakes



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Ingredients

- 225g/8oz plain chocolate, broken into pieces
- 2 tbsp golden syrup
- 50g/2oz butter
- 75g/2¾oz rice crispies
- 36 mini chocolate eggs

Method

1. Put 12 paper cases into a fairy cake baking tray.
2. Melt the chocolate, butter and golden syrup in a bowl placed over a saucepan of gently simmering water. With a wooden spoon stir the mixture until smooth. Remember not to let the bowl touch the water and wear protective oven gloves to keep safe.
3. Remove the bowl from the heat and gently stir in the rice crispies until all of them are all covered in the chocolate mixture.
4. Spoon the mixture into the paper cases and press 3 chocolate eggs into the centre of each nest. Chill in the fridge for 1 hour. Then enjoy!

