



# Dragon Nest Crispy Cakes

## Ingredients (makes 12)

225g milk chocolate,  
broken into pieces

3 tbsp golden syrup

50g butter

100g crisped rice

mini chocolate eggs

## Equipment

12-hole bun tin

paper cases

heatproof bowl

small saucepan

wooden spoon

teaspoon

## Method

1. **Line** the bun tin with 12 paper bun cases.
2. **Put** the chocolate, syrup and butter in a heatproof bowl.
3. **Place** the bowl over a pan of simmering water and allow the chocolate to melt. The bowl should not touch the water. Be careful not to over-heat the chocolate as it will curdle and burn.
4. **Turn off** the heat and remove the bowl from the pan. Take care as the bowl and steam will be hot.
5. Gently **stir** in the crisped rice with the wooden spoon.
6. **Spoon** the mixture into the paper cases equally.
7. **Press** a teaspoon into the middle to create a nest shape.
8. **Place** a few mini chocolate eggs in each nest.
9. **Chill** in the fridge for at least an hour or until they have completely set.