POP A BUN IN THE OVEN!

SAMPLE FREE DOWNLOAD RECIPE

CHOCOLATE NEST CAKES

BY SHO, HEAD OF FUNDRAISING & ENGAGEMENT

POPULATION MATTERS

PREP :
10 MINS

MAKE :
10 MINS

CHILL:
2 HOURS

SERVES
6 -12
(MAKES 12
CAKES)

" When it comes to baking, I am officially useless, and I don't really have a sweet tooth, which I know is a bit odd. I am also vegan, which drastically reduces the choices available to me! However, even I can make these traditional easy treats which my children love! "

INGREDIENTS

200g / 7oz VEGAN CHOCOLATE

100g / 3.5oz SHREDDED WHEAT
(CAN SUBSTITUTE WITH
PUFFED RICE
OR CORNFLAKES)

2 x 80g (OR MORE!) BAGS
OF MINI CHOCOLATE EGGS

PAPER CUPCAKE CASES

METHOD

STEP 1
Make a bain marie by placing a bowl over a pan of simmering water. Break the chocolate into squares and drop them into the bowl stirring until all the chocolate melts to a liquid.

STEP 2
Crush the shredded wheat cereal into small strands (if using puffed rice or cornflakes, DO NOT crush the cereal).

STEP 3
Pour the cereal into the molten chocolate and stir well to combine.

STEP 4
Spoon the mixture into 12 cupcake cases and use the back of the spoon to press into the centre making a nest shape. Into each 'nest' place some mini chocolate eggs.

STEP 5
Chill the nest cakes in the fridge for a couple of hours until the chocolate is fully set. Enjoy!

We hope that you enjoy this sample recipe. Please visit www.populationmatters.org/bun and download the full 'Bun in the Oven' recipe card pack for just £5.