

Cornflake cakes/nests

100g plain or milk chocolate
2tbsp golden syrup or runny honey
50g butter/margarine (**not** low fat spread)
75g cornflakes or other cereal

Melt the chocolate, syrup and butter together in a pan on a low heat, or in the microwave.

Stir in the cornflakes.

Spoon into 12 cake cases in a bun tin. Make a little hollow in the middle of each one for nests.

Put in the fridge to set.

Will keep in an air tight container for 2-3 days.

Rice Krispies cakes/nests

3 cups Rice Krispies
4 tbsp golden syrup
1 tbsp sugar
1 tbsp butter/marg
few drops of vanilla or almond essence

Put syrup, sugar and butter/marg into a pan, melt and bring to the boil for 1 min (stirring).

Remove from heat, add essence and Krispies.

Spoon into 12 cake cases in a bun tin. Make a little hollow in the middle of each one for nests.

Put in the fridge to set.

Not suitable for freezing, but will keep for a few days in an air-tight tub.

Variations: Add 1 tsp cocoa powder to the syrup mixture for chocolatey cakes. Swap the syrup for runny honey if preferred.