



## Chocolate and Bramley Apple Nests

**Preparation time:** 5 mins

**Cooking time:** 10-15mins

**Serves:** 12

### **Ingredients**

100/4oz butter  
100g/4oz light soft brown sugar  
4 tbsp golden syrup  
4 tbsp cocoa powder  
225g/8oz Bramley apples, peeled cored and  
grated  
75g/3oz porridge oats  
100g/4oz All-bran  
25g/1oz milk chocolate  
mini Easter eggs to fill



1. Preheat the oven to 180oC/Fan 160oC/350oF/Gas Mark 4. Line a 12-hole patty tin with paper cake cases.
2. Place the butter, sugar and golden syrup together in a pan, stir until the sugar dissolves. Remove from the heat, stir in the cocoa until smooth.
3. Stir in the apples, oats and All-bran; mix well. Place heaped spoonfuls into the cake cases, making a hollow in the middle of each. Bake for 15-20mins. Cool in the tin.
4. To decorate, melt the chocolate and spoon a little into each of the nests. Place a few mini eggs in each and leave until the chocolate sets.