

## Easter Egg Nests

## Ingredients

200g milk chocolate, chopped
20g butter, chopped
1 x pkt (100g) fried noodles (I use Chang's original fried noodles)
1/2 cup (40g) shredded coconut
1 pkt speckled eggs

## Method

Line a baking tray with parchment paper.

In a large saucepan melt the butter and then add the chocolate.

Stir until just melted, careful not to burn the chocolate.

Remove from heat and add the noodles and coconut. Mix to combine.

Spoon out the mixture onto the baking tray.

Press down slightly in the centre and add a few eggs to each nest.

Refrigerate for 30 minutes or until set. Serve, or store in an airtight container.