

## EASTER EGG NESTS

**Prep + cooling time:** 10 minutes **Serves:** 10

### Ingredients

4 x 53g Mars Bars, chopped  
100g unsalted butter, chopped  
3 cups (105g) Rice Bubbles  
Assorted chocolate Easter eggs

1. Grease and line 10 bases of a 12-hole (1/3 cup/80ml) muffin pan.
2. Place Mars Bars and butter in a medium saucepan; stir over low heat for 5 minutes or until melted.
3. Place Rice Bubbles in a large heatproof bowl. Add melted Mars Bar mixture; stir to combine. Allow to cool; divide mixture among pan holes and shape into nests; refrigerate until firm.
4. Serve topped with Easter eggs.

### Tips

Nests are best stored in the refrigerator until just before serving. Not suitable to freeze or microwave.

