

Minichefs: chocolate noodle nests

With the Easter holidays in full swing our world seems to be filled with chocolate, bunnies, marshmallows and chicks. Creating Easter gifts for granny, aunty and friends is always a little more fun when there's the chance of licking a chocolate bowl, so set your little people to work with these chocolate noodle nests.

Ingredients – for 6 nests

200g chocolate (we used good quality cooking chocolate discs)

75g (1 packet) instant noodles – don't add the flavour sachet and choose noodles that only contain flour, palm oil and salt

Assorted egg sweets and chocolates

Tools

[Silicone baking mat](#) or tray with baking paper

Glass bowl for melting the chocolate

A bowl and spoon per child

Cellophane bags and ribbons for wrapping

Preparation time – 40 minutes

Number of children involved – 8

Ages of children – 3 to 10 years old

Method

1. Place a packet of instant noodles into a bowl and break apart. We gave each child half a packet of noodles and an adult shared out the melted chocolate.

2. Place the chocolate disks into a glass bowl and melt in the microwave. Zap for 20-30 seconds at a time until the chocolate has just melted.

3. Pour the chocolate over the noodles and mix.

Tip: You may like to cover your work surface with newspaper to avoid having to clean up all the chocolate dribbles.

4. Place spoonfuls of the noodle mixture onto a baking mat and, using fingers, create a nest-like shape.

5. Little people may then like to lick the bowl. Big people may too.

6. Leave the nests to cool and harden before removing from the baking mat. You could do a little colouring-in whilst waiting for the nests to set. Use some left-over melted chocolate to 'glue' the eggs and sweets into the nests and leave to set again.

7. Place into a cellophane bag and tie with a ribbon.