

How to Make Spring Nest Cakes

7 You will need: shredded wheat, melted chocolate,
14 small chocolate eggs and small cake cases.

21 Method: First, crumble the shredded wheat into
28 the melted chocolate and mix them together.

37 If the mixture is too runny, add some more
39 shredded wheat.

47 Second, take a big spoonful of the chocolate
56 mixture and add it to a cake case carefully.

64 Then, put some small chocolate eggs in the
75 middle so that it looks like a nest. After you have
80 decorated all of the nests,

85 put them in the fridge

90 for a few hours until

93 they have set.

94 Enjoy!



Questions



1. Which of these do you **not** need to make Spring Nest Cakes? Tick one.

- ☐ melted chocolate
- ☐ a rolling pin
- ☐ chocolate eggs
- ☐ cake cases



2. Why do you think the recipe says you have to work **carefully**?



3. Find and copy a word that means 'gone hard'.



4. What should you do after you have added the mixture to the cake case?

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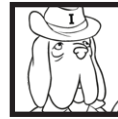


Answers



1. Which of these do you **not** need to make Spring Nest Cakes? Tick one.

- ☐ melted chocolate
- ☒ **a rolling pin**
- ☐ chocolate eggs
- ☐ cake cases



2. Why do you think the recipe says you have to work **carefully**?

Pupils' own responses, such as: I think the recipe says you have to work carefully because melted chocolate is hot.



3. Find and copy a word that means 'gone hard'.

set



4. What should you do after you have added the mixture to the cake case?

You should put some small chocolate eggs in the middle to decorate the eggs.