





Pretzel chocolate nests



Let the kids help you give these Easter favourites a cute twist with Dr. Oetker's Rainbow Cupcake Cases and a generous sprinkling of Dr. Oetker Unicorn Confetti Sprinkles

What you'll need

12 Dr. Oetker Rainbow Cupcake Cases

150g plain pretzel sticks

100g Dr. Oetker Milk Chocolate Chips

2 tbsp golden syrup

2 tbsp butter

2 tbsp smooth peanut butter

½ tsp Dr. Oetker Vanilla Extract

Dr. Oetker Unicorn Confetti Sprinkles

20 mini chocolate eggs

Dr. Oetker Writing Icing Brights



Method

1. Line a 12-hole muffin baking tray with Dr. Oetker Rainbow Cupcake Cases. Break the pretzels up into pieces over a large mixing bowl and set aside. Melt the Dr. Oetker Milk Chocolate Chips, golden syrup, butter, peanut butter and ½ tsp Dr. Oetker Vanilla Extract in a pan over a low heat, stirring regularly to ensure the mixture doesn't stick or burn. Set aside to cool for a few mins.



Tip from Dr. Oetker

If you're baking with little ones, this step's safer if you melt the ingredients in short bursts in the microwave.



Tip from Dr. Oetker

If you don't want to use peanut butter, you can replace it with the same quantity of butter or plant-based spread

2. Carefully pour the chocolate mixture over the pretzels and stir until they're completely coated in the chocolate mixture. Divide equally between the cupcake cases.



Tip from Dr. Oetker

For an extra chocolatey kick, try mixing Dr. Oetker White Chocolate Chips into the mixture without melting them.

3. Using your fingertip or the handle of a wooden spoon, make a dent in the middle of each nest. Sprinkle over the Dr. Oetker Unicorn Confetti Sprinkles and press two mini chocolate eggs into the centre of each nest. Using different Dr. Oetker Writing Icing pens, draw eyes and beaks on the eggs to make chick faces. Chill in the fridge for 30 mins, or until completely set.



Tip from Dr. Oetker

This is a really yummy alternative to the traditional shredded wheat nests and the peanut butter flavour is

