

Making Your Own Easter Eggs



Can't find any suitable Easter Eggs in the shops? Don't worry it's really easy to make your own! The recipe below is a great way for a toddler with food allergies to join in the fun...it doesn't take a lot of time to do, but you do have to wait for the chocolate to set.

To make one Easter egg (approx 14cms in height), follow the instructions below.

Equipment:

2 x half egg chocolate moulds (of course, you can just buy one half of a chocolate egg mould and repeat the process)

Ingredients:

2 x 100g chocolate bars (I used two M&S Organic Fair Trade 70% dark chocolate)
2 x tsp olive oil

Method:

1. Unwrap both chocolate bars and break off one square from each – set aside for use later.
2. Take one of the chocolate bars, break into pieces and place in a heat-proof bowl suspended over a pan of boiling water.
3. Simmer the water on a low heat and stir often, add 1tsp of olive oil. Just before the chocolate has completely melted, turn off the heat.
4. Using a teaspoon, place half of the mixture into one of the moulds. With the back of the spoon, spread the chocolate out evenly making sure all of the mould is covered. Repeat the process with the other half of the chocolate and the second mould.

5. Place both moulds in the fridge for at least an hour to let the chocolate completely harden.
6. Repeat the process again with the second chocolate bar – from points 2 to 5.
7. Once set, remove from the fridge and hold the mould in your hand for a couple of seconds to warm it up – this should enable you to remove the egg from the mould without breaking it but you still have to be a bit careful!
8. To set the two halves together, take the two squares of chocolate that you set aside and melt them. Hold the two halves together and using a pastry brush carefully apply the melted chocolate to the join and allow to cool. This is slightly fiddly but definitely worth it!

Written by Lucy Cahil, February 2007