

Easter Baking Ideas:

Mini Egg Cookies: Recipe from Jane Patisserie

Ingredients-

- 125 g Unsalted Butter/Stork
- 175 g Light Brown Soft Sugar
- 1 Large Egg
- 1 tsp Vanilla (optional)
- 300 g Plain Flour
- 1 + 1/2 tsp Baking Powder
- 1/2 tsp Bicarbonate of Soda
- 1/2 tsp Sea Salt
- 100 g Dairy milk (chopped finely)
- 200 g Mini Eggs (chopped)
- 50 g Mini Eggs



Method:

1. Add the unsalted butter, light brown soft sugar and white granulated sugar to a bowl and beat until creamy.
2. Add in the egg, and beat again. If using vanilla, add it in now.
3. Add in the plain flour, baking powder, bicarbonate of soda, and salt and beat until a cookie dough is formed.
4. Add in the chopped dairy milk and chopped mini eggs and mix in until they are distributed well in the cookie dough.
5. Weigh the cookies out into eight cookie dough balls - they're about 115g each.
6. Once they're rolled into balls, add the whole mini eggs into the cookie dough balls and put the cookie dough in the freezer for at least 30 minutes, or in the fridge for an hour or so!
7. Whilst the cookie dough is chilling, preheat your oven to 180C Fan, or 200C regular. If your oven runs hot, go for 160C-170c.
8. Take the cookies out of the freezer/fridge and put onto lined baking trays bearing in mind they will expand as they cook.
9. Bake the cookies in the oven for 12-14 minutes. I don't personally flatten the cookies, as they flatten enough during baking - however, if you like flat cookies, flatten them a bit before baking.
10. Once baked, leave them to cool on the tray for at least 30 minutes, as they will continue to bake whilst cooling. Enjoy 😊

Mini Egg Rice Krispie Squares: Recipe by Gillbakesandcakes

Ingredients:

- 120 grams Unsalted butter
- $\frac{1}{2}$ tsp Salt
- 260 grams Rice Kripies
- 300 grams Marshmallows
- 2 tsp Vanilla Extract
- 160 grams Mini eggs
- 300 grams White chocolate
- 160 grams Mini eggs

Method:

1. Grease and line a 9×9 square tin.
2. Weigh out all of your ingredients.
3. Add you butter, vanilla, salt and marshmallows to a heatproof bowl.
4. Place bowl over a saucepan with boiling water and melt gently while constantly stirring.
5. Take pot off the heat and quickly fold in your Rice Krispies.
6. Place half of the mixture into your baking dish and flatten down.
7. Place your 2 bags of mini eggs on top of the mix and slightly press in.
8. Place the remaining mix on top and flatten down till level.
9. Let mixture set, this will take about 15 minutes.
10. Melt your chocolate and pour over mix. Spread out evenly.
11. Decorate with how many Mini eggs you wish- a mixture of whole and crushed mini eggs works well
12. Set in the fridge until chocolate is firm (approx. 1 hour)
13. Once set, Remove mix from the tin.
14. Portion up into your preferred size and enjoy!



Crème Egg Brownies: Recipe by Gillbakesandcakes

Ingredients:

- 140 grams Unsalted Butter
- 100 grams Dark Chocolate
- 300 grams Caster Sugar
- 60 grams Cocoa Powder
- 1/2 tsp Salt
- 2 Eggs
- 1 tsp Vanilla Extract
- 100 grams Plain Flour
- 100 grams Milk Chocolate Chips
- 2 Bags Mini Creme Eggs
- 5 whole Creme Eggs Halved



Method:

1. Place your mini creme eggs in the freezer one hour before baking.
2. Preheat oven to 200C/180C Fan and line your 8x8 Square tray.
3. Melt butter and chocolate in the microwave.
4. Add to a mixing bowl. Whisk in your sugar till smooth.
5. Mix in eggs one at a time, then mix in your vanilla and salt.
6. Whisk in the sieved flour and cocoa till just combined.
7. Fold through your chocolate chips
8. Pour half of the mixture into the baking tray. Place your mini creme eggs on top of your mix. (Keep a few for decoration)
9. Pour the remainder of the mix on top and smooth out till flat.
10. Bake for 32-35 minutes once out of the oven decorate the top of the brownie with halved creme eggs, pushing them into the brownie slightly.
11. Leave to cool completely.
12. Portion up into 9 servings using a hot knife.
13. Enjoy your Easter baking!

Crème Egg Cheesecake: By Fitwafflekitchen

Ingredients:

Base:

- 350g Digestive biscuits
- 170g unsalted butter, melted

Cheesecake:

- 480ml double cream
- 500g cream cheese
- 120g icing sugar
- 2 tsp vanilla extract

Topping:

- 200g Dairy Milk chocolate
- 150ml double cream
- 20g grated chocolate
- Creme egg(s)



Method:

1. Crush the biscuits until they are almost a fine powder and stir in the melted butter
2. Pour into cake tin and press down firmly. Place into the fridge.
3. Place the double cream in a bowl and whip until stiff peaks form
4. In another bowl add cream cheese and icing sugar and whisk together
5. Scoop the double cream into the cream cheese mixture and fold in until combined
6. Place the cream mixture onto the biscuit base and smooth over
7. Refrigerate for at least 5 hours
8. Place the chocolate and double cream into a bowl and microwave on high for 1 minute until the chocolate is melted
9. Mix well and pour over the cheesecake
10. Sprinkle the grated chocolate around the edges and place the crème egg in the middle
11. Refrigerate until needed. Enjoy!

Leftover Easter Chocolate Biscuit Cake: Recipe by littlemuffinblog

Ingredients:

Any chocolates mentioned can be substituted for whatever you have:

- 500g chocolate (400g milk, 100g dark)
- 100g salted butter
- 1 can condensed milk
- 350g digestive biscuits
- 100g maltesers
- 4 crunchie bars, chopped
- 150g mini eggs / chocolate eggs (100g for decoration), roughly chopped
- 100g mini marshmallows
- 30g each milk / white chocolate to decorate (melted)



Method:

1. Square greaseproof lined 20x20 cm dish
2. Melt the dark/milk chocolate & butter in a Heat proof bowl over simmering water in a pot.
3. Break the digestive biscuits in a large bowl into chunks & add the rest of the dry ingredients.
4. Add the condensed milk to the melted chocolate/butter mix & stir through dry ingredients.
5. Pop into the dish and flatten slightly.
6. Drizzle with the two melted chocolates and scatter with the remaining 100g of Easter eggs.
7. Leave to set for 3-6 hours or overnight. Cut & enjoy!
8. Store in an airtight container in the fridge for up to 14 days.