

Get Your Bake On: Fried Egg Easter Chocolate Slab

With Easter hopping it's way towards us, I have gone into panic mode and realised the Easter Bunny (aka, muggins here) hasn't bothered to get my children any Easter Eggs yet. ~~Oops.~~

This is entirely on purpose however, because I am literally incapable of storing chocolate in the house and not eating it.

It's for the sake of my waistline and bank balance folks, honest, and not just because I am disorganised.

As much as Easter Eggs and Easter themed treats can be a bit of a swindle money wise (yep, that solid bar of dairy milk contains way more chocolate for your bucks than that novelty easter egg) there is a fun novelty about them that's guaranteed to put a smile on your kids faces. Oh ok, and mine.

I'm also a sucker for an easter egg or twenty.

As I'm not at all religious, I like to think of Easter as a special time for family and friends to be able to spend much needed time together and also to celebrate new life and the hard work our farmers do, especially at this time of year with lambs being born. Spring truly is a wonderful time of year. Flowers are out, trees have woken from their slumber, newborn farm animals are in the fields and Creme Eggs are in the supermarkets. Happiness is.

If you don't have the cash to splash on a swish chocolate egg or novelty chocolate 'slab' (like they sell in Hotel Chocolat) fear not, I have a simple recipe here guaranteed to make family and friends hoppy with EGGcitement (sorry, I had to throw at least one egg yolk in there. Oh, and another!)

All you need is a couple of bars of chocolate and some food colouring!

**This Fried Egg Easter
Chocolate Slab will make the
perfect handmade gift or, if
you're not into sharing, just
scoff it yourself.**

LIFE IS KNUTTS

GET YOUR BAKE ON

FRIED EGG EASTER SLAB

SERVING:

1A GIFT FOR ONE OR
SMASH TO SHARE!

TOTAL TIME:

1HR + 4HRS COOLING

INGREDIENTS:

150G MILK CHOCOLATE
(OR DARK IF PREFERRED)
100G WHITE CHOCOLATE
50G ICING SUGAR
A VERY SMALL AMOUNT
OF YELLOW FOOD
COLOURING AND COLD
WATER (TO MAKE A THICK
ICING)



Fried Egg Slab

DIRECTIONS

- * PLACE A METAL BAKING SHEET IN THE FRIDGE OR FREEZER FOR 15 MINUTES TO COOL.
- * PLACE MILK CHOCOLATE IN A GLASS BOWL AND PLACE OVER A SAUCEPAN OF SIMMERING WATER (BAIN MARIE) UNTIL MELTED.
- * REMOVE BAKING SHEET FROM FRIDGE/FREEZER AND LINE WITH A SHEET OF BAKING PARCHMENT.
- * POUR MELTED CHOCOLATE ONTO THE PAPER AND SPREAD OUT TO 5MM THICKNESS IN A ROUGH RECTANGLE.
- * LEAVE TO COOL AT ROOM TEMPERATURE FOR 30 MINUTES.
- * ONCE THE MILK CHOCOLATE HAS SET A LITTLE, REPEAT THE MELTING PROCESS FOR THE WHITE CHOCOLATE.
- * ONCE MELTED, DRIZZLE VARIOUS SIZED FRIED EGG SHAPED BLOBS ON TOP OF THE MILK CHOCOLATE.
- * LEAVE TO SET FOR 30 MINUTES.
- * MIX 50G OF ICING SUGAR WITH A LITTLE YELLOW COLOURING AND A TINY AMOUNT OF COLD WATER TO GIVE A THICK ICING (BUT RUNNY ENOUGH TO PIPE).
- * PLACE ICING IN A PIPING BAG AND BLOB YELLOW 'YOLKS' ONTO THE EGGS.
- * LEAVE TO COOL FOR AT LEAST 4 HOURS AT ROOM TEMPERATURE OR UNTIL SET HARD.
- * ONCE SET HARD, WRAP AND GIVE TO A FRIEND AS AN EASTER GIFT OR SMASH IT UP AND ENJOY IT WITH FAMILY AND FRIENDS!

EGGCELLENT!



