

More than 1 hour

Makes 8 buns

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Ingredients:

- 5 slabs (80g each) white chocolate, chopped
- 5 slabs (80g each) dark chocolate, chopped
- 6 marshmallow Easter eggs, snipped into chunks
- 1 packet (125g) mini chocolate eggs
- Vanilla and chocolate ice cream, to serve

Method

1. Line a large baking tray with baking paper.
2. Place white chocolate in a glass bowl and melt over a pot of simmering water.
3. Pour into prepared baking tray. Set aside to harden.
4. Melt dark chocolate in a glass bowl over a pot of simmering water.
5. Pour evenly over white chocolate layer.
6. Sprinkle marshmallow eggs and mini eggs over chocolate.
7. Set in the fridge for 5-7 minutes (or cool at room temperature until hardened).
8. Snap into shards and serve with scoops of ice cream.

#### **COOK'S NOTE**

Little hands can help with snipping the marshmallow eggs and sprinkling the toppings.

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