

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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