

Less than 30 minutes plus freezing time

Serves 9

*IMAGE CREDIT Stylist: Liezl Vermeulen Photographer: Donna Lewis*

A great way to make ice-cream sandwiches in one go this Easter – even if it’s just the three or four of you!

Ingredients:

- 2 large slabs (150g each) dark chocolate
- 3 Tbsp (45ml) milk
- 9 chocolate hot cross buns (or flavour of choice)
- 2 cups (500ml) softened ice cream
- Icing sugar or cocoa powder, for serving
- Fresh berries (optional)

Method:

1. Melt chocolate and milk over a double boiler until smooth. (Alternatively, use the microwave to melt, stirring every 30 seconds.) Cool.
2. Halve 9 chocolate hot cross buns and spread with chocolate.
3. Place bottoms in a 23cm square baking dish.
4. Set buns in the freezer for 10 minutes.
5. Spread softened ice cream on top of buns in baking dish.
6. Top with bun lids, making sure they align with bottoms for easy slicing.
7. Freeze for 2-3 hours or until set.
8. For serving, slice squares around buns.
9. Serve dusted with icing sugar or cocoa powder and top with berries (if using).

Cook’s note: No chocolate? Chocolate spread like Nutella works well too

Good idea: No ice cream? Layer with chocolate and marshmallow instead and braai or pop in the oven to make s’mores instead