

Less than 45 minutes (plus chilling time)

Makes 9-12 squares

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Ingredients

- 4 slabs (600g) white chocolate, chopped
- ½ cup (125ml) cream
- ¼ cup (60g) butter
- 8 PnP chocolate marshmallow eggs
- ½ pack (125g) pretzels
- 1 packet (6) PnP teeny weenie candy coated chocolate eggs + extra for topping
- 2-3 PnP salted caramel crème eggs, halved
- 1 packet (6) Crafted Collection hot cross bun and caramel truffles
- 6 PnP Crafted Collection caramel truffles
- Sea salt flakes (optional)

Method

1. Line an 18cm square baking tray and spray with nonstick spray.
2. Combine chopped white chocolate, cream and butter in a bowl over a pot of simmering water.
3. Stir until evenly melted, making sure the bottom of the bowl does not get too hot to the touch.
4. Remove from heat and cool for 3-5 minutes.
5. Snip chocolate marshmallow eggs into pieces using kitchen scissors.
6. Stir marshmallow into white chocolate, along with pretzels and teeny weenie candy coated chocolate eggs.
7. Pour mixture into prepared tray.
8. Top with extra candy eggs, salted caramel crème eggs, Crafted Collection hot cross bun and caramel truffles and a sprinkling of sea salt flakes (if using).
9. Set in the fridge for 2-3 hours.

10. Slice into squares and serve.

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