



Easy Instructions

Chocolate Easter Egg Moulds

Making Easter eggs at home is great fun for young and old alike. A supply of your favourite, good quality chocolate is all that is needed to create your very own eggs.

To make 2 large eggs and 12 solid mini eggs (24 halves) you will require:

500g (1lb 2oz) good quality plain, milk or white chocolate.

Break the chocolate up into pieces and melt in a heatproof bowl over a pan of gently simmering water. Or, you can use a microwave if preferred; put the chocolate into a microwave safe bowl and heat on high for 1 minute, then check every 30 seconds, stirring until the chocolate has melted.

Allow the chocolate to cool slightly: the trick is to let it thicken a little so that it coats the moulds well.

Using a pastry brush - or the back of a metal dessert spoon - coat the large moulds with a thin layer of chocolate. Don't be tempted to make the layer too thick - the chocolate will simply run and give a heavy centre and thin fragile edges.

Place it in the fridge to set, build another layer and refrigerate again. Repeat this process until you have about 4 layers. Meanwhile fill the smaller egg moulds to make solid egg halves and refrigerate for approximately 20 minutes.

When the eggs have hardened completely, carefully turn them out. Brush a little melted chocolate on the surface of the mini eggs to join them together, or leave them as little halves if you prefer. Place up to 12 solid mini eggs inside the large eggs and brush a little melted chocolate around the edges of the large eggs to join them together. Return them to the fridge to set.

You could also fill the eggs with your favourite sweets and decorate with melted chocolate, coloured icing, sweets and sugar flowers.

To make 18 solid mini eggs (36 halves) you will require:

200g (7oz) plain, milk or white chocolate

Break the chocolate up into pieces and melt in a heatproof bowl over a pan of gently simmering water. Or, you can use a microwave if preferred; put the chocolate into a microwave safe bowl and heat on high for 1 minute, then check every 30 seconds, stirring until the chocolate has melted.

Using a teaspoon, fill the moulds up to the top and refrigerate for 20 minutes or so until set.

Join the egg halves together using a little extra melted chocolate and return to the fridge for a further 5 minutes or so until fixed.

We'd love to hear from you.

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