

# Whitworths

## Fruit & Nut Easter Egg



### INGREDIENTS

25g **Whitworths Shots** (choose your favourite flavour or mix a few together!)

100-150g chocolate (the thickness you like your eggs will determine how much chocolate you need - choose between milk, white or dark!)

### you will also need...

11cm easter egg mould (or whatever size you like, simply adjust the ingredient weights accordingly!)

🌀 Makes 1 🥄 20mins ❤️ 90mins chilling

This recipe makes one egg but it won't take you much longer to make a few more, may be worth getting a few more moulds though!

### READY...STEADY...BAKE

- ♥ Ensure the polished surface of the mould is clean and dry (this helps to produce a shine on the finished egg).
- ♥ Divide the chocolate into 2 so you can build 2 layers. Then place two-thirds of the first layer into a bowl and melt over a pan of barely simmering water. Remove from the heat then add the remaining third, stirring vigorously until completely melted.
- ♥ Meanwhile place the Whitworths Shots in the base of one half of the egg mould, drizzle a little of the melted chocolate over them to hold them in place.
- ♥ Using a brush simply coat the inside of the mould with the melted chocolate. Refrigerate until set then repeat for the second layer. If you like a thicker chocolate then simply add another layer, refrigerating between them.
- ♥ Once all the layers are in place, refrigerate for a further 45 minutes to fully set - once set they should simply fall out of the moulds.
- ♥ To join the halves together simply heat a baking tray in the oven, remove from the oven then place the halves onto the hot surface to melt a little then hold together until set.

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Easter!