

Whitworths

Choc & Cherry Tear & Share



INGREDIENTS

120g **Whitworths Mix'n'Bake Dark Choc Cherry**
320g pre-rolled puff pastry sheets
1 egg
1 tbsp milk
50g leftover Easter egg (broken into small pieces)

For the sauce...

75g leftover Easter egg
140ml milk
1tbsp plain flour
25g cocoa powder
90g caster sugar

 Makes 12  15mins  20mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 200°C / Fan 180°C / Gas Mark 6.
- ♥ Line a baking tray with baking parchment then unwrap the pastry onto a floured surface.
- ♥ Roll out slightly, cut in half (into two rough squares) then transfer one half of the pastry onto the lined tray.
- ♥ Beat together the milk and egg, then brush over the pastry sat on the tray.
- ♥ Sprinkle the Mix'n'Bake Dark Choc Cherry mix and Easter egg pieces over, leaving an area in the centre for the sauce dish.
- ♥ Place the second half over the top of the first, pressing down firmly around the ring of the filling.
- ♥ Using a sharp knife, trim off the corners to make the pastry into a circle. Cut a hole in the centre using a small ramekin or dish as a guide, discarding the spare pastry.
- ♥ Make cuts in the ring from the outer edge to near the inside edge, taking care not to cut all the way through. Continue cutting until you have 12 'petals'.
- ♥ Twist each piece over twice then brush with the egg wash.
- ♥ Bake in the preheated oven for 20 minutes or until golden brown.
- ♥ Meanwhile make the sauce by heating the chocolate and milk in a small saucepan, over a low heat, until melted.
- ♥ Mix the flour, cocoa powder and sugar together in a small bowl or mug then add to the saucepan, increase the heat until the sauce begins to boil.
- ♥ Once thickened, after about 3-5 minutes, remove from the heat.
- ♥ Once the pastry is cooked, transfer to a plate, place your ramekin or small dish in the centre, fill with the chocolate sauce then serve whilst it's still warm!



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Happy Baking!