

# 3-INGREDIENT FRIDGE CAKE CUPS

Makes 12

## INGREDIENTS

2½ slabs (425g) Cadbury Dairy Milk Top Deck Bunnies slab  
⅔ cup (160g) butter, cubed  
3 boxes (38,3g each) Cadbury Mini Eggs

## METHOD

1. Line a 12-hole muffin tin with greased cupcake liners.
2. Using a sharp knife, carefully carve the white chocolate bunnies off of the Cadbury Dairy Milk Top Deck Bunnies slabs and set aside. *\*Chef's Tip: Use a sharp, thin-edged knife to do this with ease.*
3. Break up the chocolate slab into cubes and add it to a heatproof bowl along with the butter.
4. Place the bowl in the microwave and heat for 1-2 minutes, stirring every 30 seconds until melted and smooth. Remove the bowl from the microwave and allow to cool to room temperature.
5. Slightly crush the Cadbury Mini Eggs and sprinkle them into the cooled chocolate mixture. Stir until well dispersed. *\*Chef's Tip: Use the bottom of a small bowl to help you crush the chocolate eggs.*
6. Divide the mixture evenly between the prepared cupcake liners and use a spatula to smooth out the tops. Arrange the white chocolate bunnies decoratively over the top of each cup, pressing down firmly so that they stick to the mixture. Refrigerate the tray for about 2-3 hours or until set.
7. Remove the set cake cups from the tray and peel off the wrappers.
8. Arrange the cake cups on a serving platter, serve and ENJOY! *\*Chef's Tip: This treat makes for the perfect Easter gift!*