

4-INGREDIENT CHOCOLATE PEANUT BUTTER EASTER EGGS

Makes 12-14

Hands-on time: 20 minutes

Hands-off time: 45 minutes

INGREDIENTS

1 cup Yum Yum Peanut Spread Chocolate Dreams

¼ cup honey

2½ cups puffed rice cereal

½ cup white chocolate, melted

METHOD

1. Line a baking tray with baking paper and set aside.
2. In a medium-sized bowl, combine ¾ cup of the Yum Yum Peanut Spread Chocolate Dreams with the honey and melt both together in the microwave for 15 seconds. Remove the bowl from the microwave and stir until well combined.
3. Add the puffed rice cereal and stir until the cereal is evenly coated with the chocolate mixture.
4. Scoop out 2 tablespoons' amount of the mixture and roll it into a ball. Flatten the ball slightly and taper it towards one end, shaping it into an oval egg-like shape. **Chef's Tip: Wet your hands slightly to make shaping them easier!*
5. Place the Easter egg shaped treats onto the baking tray and place the tray in the refrigerator to set, about 15 minutes.
6. Once the Easter eggs are slightly firm and hold their shape when picked up, dip them halfway into the melted white chocolate to coat. Set them back onto the tray to dry.
7. Spoon the remaining Yum Yum Peanut Spread Chocolate Dreams into a small bowl and microwave for 15-20 seconds until soft and slightly runny. Pour the melted chocolate spread into a zip seal bag and snip off one end to create a small hole. Lightly drizzle the chocolate spread over the set white chocolate and place the tray back in the refrigerator for another 30 until set.
8. When ready to serve, pack the chocolate peanut butter treats onto a serving plate and ENJOY! **Chef's Tip: These make an excellent Easter gift and can be stored for up to a week.*