

Chocolate Easter Bark





MATERIALS

- 300g packet Roberts Confectionery White Chocolate Melts
- Roberts Confectionery Red & Blue Powder Dye
- 300g Packet Roberts Confectionery Dark Chocolate Melts
- Roberts Confectionery Strawberry Oil
- White Sprinkles
- Blue and Pink Sugar Pearls
- Roberts Confectionery Mini Easter Egg Mould #53
- Roberts Confectionery Acetate Box
- Baking Paper

























We've got lots of acetate boxes to choose from! Order from the Roberts Confectionery website.

Step 1 - Mini Eggs

Melt 150g White Chocolate using the instructions on the back of the packet.

Colour the chocolate blue with a small amount of Blue Powder Dye using the instructions on the back the packet. Pipe or spoon coloured chocolate into the cavity of each mini egg. Tap the mould onto the bench to remove any air bubbles.

Place into the fridge to set.

Step 3 - Mini Eggs

Tip the mould upside down and tap onto a piece of paper towel.

The mini eggs should easily release from the mould.

To create Pink Mini Eggs repeat steps 1 - 3 using Red Powder Dye.

To create Dark Chocolate Mini Eggs and repeat steps 1 - 3 using 40g Dark Chocolate. Store mini eggs in an airtight container.

Step 4

Line a tray with the baking paper.

Melt remaining Dark Chocolate using the instructions on the back of the packet. Flavour with a few drops of Roberts Confectionery Strawberry Oil. Mix Well. Cool slightly and pour onto baking paper.

Spread into a rectangle approx. 20 x 15 cm.

While the Chocolate is still wet, top with pink, blue & dark Mini Eggs.

Add the Sprinkles and Sugar pearls. Place in the fridge for approx. 20-30 minutes to set

Break into pieces and place into a Roberts Confectionery Acetate Box and tie with a colourful ribbon.

We hope you enjoy making this recipe & have a Happy Easter!



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