

Easter baking

Easter rocky road



You will need

- ▶ 175g dark chocolate, broken into pieces
- ▶ 125g milk chocolate, broken into pieces
- ▶ 2 tbsp golden syrup
- ▶ 75g unsalted butter, diced
- ▶ 160g sugar-coated mini chocolate eggs
- ▶ 200g digestives or rich tea biscuits, broken into pieces
- ▶ 75g mini marshmallows
- ▶ 75g raisins

Instructions

1. Line a 20x30cm/8x12in baking tin with baking paper.
2. Place the dark and milk chocolate pieces in a large heatproof bowl and add the golden syrup and butter.
3. Set the bowl over a pan of simmering water but do not allow the bottom of the bowl to touch the water. Stir until all the ingredients are melted.
3. Remove from the heat and leave to cool for 5 minutes.
4. Cut the chocolate mini eggs in half (leaving a few whole) and set aside one third of the eggs, including the whole ones for decorating.
5. Gently fold in the chocolate eggs, biscuits, raisins and marshmallows into the chocolate mixture and mix.
6. Spoon into the prepared tin and spread level using a spoon. Scatter with the reserved whole and halved mini eggs.
7. Refrigerating for at least 1 hour, or until completely firm. Cut into bars and enjoy!

Easter baking

Easter biscuits



You will need

- ▶ 200g softened butter
- ▶ 150g caster sugar
- ▶ 2 large free-range egg yolk
- ▶ 400g plain flour, plus extra for flouring
- ▶ 1 level tsp mixed spice
- ▶ 1 level tsp ground cinnamon
- ▶ 2-4 tbsp milk
- ▶ Icing sugar or royal icing
- ▶ Decorations

Instructions

1. Preheat the oven to 180°C/350°F/Gas.
2. Lightly grease two baking trays lined with baking parchment.
3. Measure the butter and sugar into a bowl and beat together until light and fluffy.
4. Beat in the egg yolk.
5. Sieve in the flour and spices and add enough milk to give a fairly soft dough. Bring together, using your hands, to make a soft dough.
6. Knead the biscuit dough mixture lightly on a lightly floured work surface.
7. Roll out to a thickness of 5mm. Cut out Easter biscuits using different shaped easter cutters, such as bunnies, eggs, chicks.
8. Place the biscuit shapes on the baking trays and bake in the preheated oven for 10-15 minutes.
9. Remove from the oven and lift on to a wire rack to cool.
10. Decorate with icing sugar or royal icing and any decorations you may have.