

# Easter Egg Bark

This is a great recipe for using up odds and ends of Easter chocolate or melting left over eggs down so they take up less space in your cupboard.



## What you need:

- Leftover Easter eggs
- Decorative sweets (mini eggs, marshmallows, jelly sweets)
- Cake sprinkles (optional)

## What to do:

1. Melt milk chocolate in a heatproof bowl over boiling water or in a microwave stirring occasionally.
2. Line a baking tin with greaseproof paper (tin should look roughly the right size for the amount of chocolate you have)
3. Pour the melted chocolate into the tin.
4. Crush up your mini eggs, or chop cream / truffle filled eggs in half and sprinkle over the chocolate along with any marshmallows, jelly sweets or cake sprinkles.
5. Pop it in the fridge to cool then break it into pieces.