



MATERIALS

- 300g Roberts Confectionery White Chocolate Melts
- Roberts Confectionery Red, Yellow and Blue Powder Dye
- Silk Rainbow Edible Dust - Pink, Yellow and Blue
- Roberts Confectionery Raspberry Oil
- 12 Vanilla Cupcakes
- Chocolate Ganache
- Mini Easter Egg Mould #53
- Pink and Blue Foil Cupcake Papers
- Piping Bag
- LVCC Piping Nozzle #22 open



We've used Roberts Confectionery
Foil cupcake cases blue & pink!



Step 1

Melt 100g 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.

Step 2

Pipe or spoon coloured chocolate into the plain cavity of each mini egg. Tap the mould onto the bench to remove any air bubbles. Place into the fridge to set.

Step 3

Tip the mould upside down and tap onto a piece of paper towel. The mini eggs should easily release from the mould. Store in an airtight container.

Repeat steps 1 - 5 to create Pink and Yellow Eggs

Step 4

For an extra sparkle, use a dry brush to lightly dust each egg with Silk Rainbow Edible Dust

Step 5

Create a whole egg using a small amount of melted chocolate to stick two halves together.

Step 6

Flavour the Chocolate Ganache with a few drops of Roberts Confectionery Raspberry Oil.

Step 7

Pipe a generous amount on top of each cupcake in the shape of a nest.

Step 8

Place one of each colour egg in the center of the chocolate nest.

Happy Easter & happy baking everyone!

The Silk Rainbow Dust colours are unique and exquisite. Coming in a 15g pot this product consists of edible, widely approved food colorants and/or iron dioxide & will allow you to make some truly eye catching treats.