



## MATERIALS

- 300g Roberts White Melting Buttons
- Roberts Red Powder Dye
- Roberts Strawberry Oil
- 50 -100g Roberts Milk Melting Buttons
- Roberts Non Pareils Pink
- Roberts Non Pareils Yellow
- Roberts Non Pareils Green
- Roberts Non Pareils White
- Roberts White and Pink Sugar Pearls
- Oreo Biscuits - Chopped
- Clinkers - Chopped
- Easter Egg Chocolate Mould #7



### Step 1 - make pink eggs

Melt 50g White buttons according to the instructions on the back of the packet. Colour pink using a small amount of Red Powder Dye.

Pour into a snap lock bag. Pipe into each cavity of the egg chocolate mould. Tap on the bench to remove any air bubbles. Place into the fridge to set. Tip mould over onto paper towel. Eggs should easily release from the mould.

### Step 2 - make mini eggs

Melt 50 - 100g Milk buttons. Pipe into Easter Egg Chocolate Mould as above.

### Step 3

Melt remaining White Melts. Flavour with drops of Strawberry Oil. Pour onto a flat tray lined with baking paper. Spread to desired thickness.

### Step 4

Sprinkle with Chopped Oreos, Non Pareils, Sugar Pearls and Chopped Clinkers.

### Step 5

Add Chocolate Eggs and place into the fridge to set.

### Step 6

Break into pieces using a large knife.

Easter  
Bark makes  
a fantastic  
gift!



Place pieces into Roberts Cello Bags (Size 1, 2 or 3) or a Roberts Acetate Box - lots of sizes & shapes to choose from!