



Decorated Easter Egg Big

This big decorated chocolate Easter egg is perfect for on your Easter table. Decorate the outside of the egg with different colors of royal icing. Make beautiful flowers and lovely butterflies using the FunCakes mix for Royal Icing. Read the step by step instructions and decorate this delicious egg of chocolate.

Boodschappenlijstje



FunCakes Chocolate Melts Milk 350g

F30110
€14.45



Wilton Icing Color Leaf Green 28g

04-0-0047
€2.59



Wilton Icing Color Golden Yellow 28g

04-0-0039
€2.59



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Decorating Tip Round #012

02-0-0138
€1.65



Wilton Decorating Tip Round #003

02-0-0154
€1.65



Wilton Decorating Tip Open Star #018

02-0-0215
€1.65



Wilton Decorating Tip Multi-open #233

02-0-0153
€2.35



Cake Star Mould Cracked Half Egg
Large set/2

C84833
€9.09



PME Fine Craft Brushes set/5

CB1009
€6.89



FunCakes Mix for Royal Icing 450g

F10140
€3.96

Ingredients

FunCakes Chocolate Melts Milk 350 g
FunCakes Sprinkle Medley Easter
FunCakes Mix for Royal Icing 450 g
Wilton Edible Dye Golden Yellow
Wilton Edible Dye Leaf Green
Culpitt Sugar Decoration Wild Roses pk/12

Supplies

Cake Star Chocolate Template Easter Egg Large Set/2
Wilton Disposable Syringe Bags 30 cm, pk/12
PME Fine Decoration Brushes Set/5
Wilton Standard Adaptor/Coupler
Wilton Nozzle #012 Round
Wilton Nozzle #003 Round
Wilton Nozzle #018 Open Star
Wilton Nozzle #233 Multi-open
Plates of butterflies, +/- 4cm in a plastic folder
Cling film

Step 1: Prepare the FunCakes Royal Icing

Sift 450 g of mix and mix it with 55 ml of water for a Royal Icing in stiff consistency. Beat the mix and water together gently for about 7-10 minutes until the icing is well white, it is no longer shiny and peaks can be drawn that do not recoil.

Step 2: Pipe wings

Using white icing, pipe the edges of the wings. Make sure the wings do not touch and that the edge is completely closed. Thin a spoonful of white icing to yogurt thickness, being careful not to get any air bubbles. Put the thin icing in the disposable bag and cut a small tip from it. Fill the wing with the thin icing. Let it dry for at least two days. Using the metallic paint, paint dots and stripes on the wings.

Step 3: Easter egg making

Melt chocolate melts as directed on the package. Pour the chocolate into both parts of the Easter egg mold and pour out the excess. Place the two halves in the refrigerator for about 10 minutes and repeat again. Remove the halves from the mold and stick them together with some melted chocolate.

Step 4: Easter egg decorating

Color the icing green. Spread a layer on a base plate or plate. Place a mound of icing in the center and place the egg in it. Put a generous spoonful of icing in a piping bag with adaptor and nozzle 233. Pipe grass around the bottom of the egg. Put nozzle 3 on the piping bag and pipe sprigs on the egg. For the leaves, use nozzle 352. Hold that upright (like a bird's beak), apply pressure and slowly pull it aside. The slower you do that, the wider the leaf becomes. When the petal is big enough stop

squeezing and slowly pull the piping bag away. Pipe leaves on the sprigs onto the egg.

Color icing for the flowers yellow (or another color). Put the colored icing in a piping bag with nozzle 18. Hold just above where you want the flower (2 mm) and apply pressure, release and pull the piping bag away. Place a sugar pearl as a heart inside the flower. Decorate the branches with (different colors of) flowers.

Step 5: Add butterfly to the Easter egg

To put the butterfly on the egg, put nozzle 12 on the piping bag (with icing colored to your liking in it) and pipe a line on the egg. Start with the head and finish with the "tail. Now carefully insert the wings into the icing and prop them up with a wad of cling film until the icing is dry. If you like, pipe a cup onto the body with nozzle 12 and insert a few stems (stamens) as antennae.

Step 6: Enjoy your Great Easter Egg!