



Truffle Easter eggs

What's more fun than serving homemade chocolate eggs for Easter? These truffle chocolate eggs are deliciously creamy and decorated with cheerful sprinkles. They look festive, taste amazing, and are so much fun to make! Perfect with coffee, as a treat, or as a gift.

Boodschappenlijstje



FunCakes Deco Melts - Dark Choco
Flavour - 250g

F25340
€4.79



FunCakes Pastel Egg Mix 60 g

F53075
€3.39



FunCakes Sprinkle Medley Happy 65 g

F51290
€3.15



Colour Mill Choco Drip 125g -
Chocolate

EU125CHO
€8.99



Colour Mill Choco Drip 125g - Baby
Pink

EU125BPK
€8.99



Colour Mill Choco Drip 125g - Green

CD125GRN
€8.99

Colour Mill Choco Drip 125g - Yellow

CD125YLW
€8.99



Wilton 3D Cavity Egg Candy Mold

129001602
€3.59

Ingredients

- FunCakes Deco Melts - Dark Choco Flavour - 250 g
- FunCakes Pastel Egg Mix
- FunCakes Sprinkle Medley Happy
- Colour Mill Choco Drip 125 g - Chocolate
- Colour Mill Choco Drip - Baby Pink
- Colour Mill Choco Drip - Yellow
- Colour Mill Choco Drip - Green
- 125 ml heavy cream
- 20 g salted butter

Supplies

- Wilton 3D Ei Candy Mold

Step 1: Make the truffle mixture

Cut the butter into cubes. Melt the FunCakes Deco Melts as indicated on the packaging, together with the butter and heavy cream. Make sure everything is fully melted and mixed into a smooth consistency. Cover the mixture and let it cool at room temperature for 30 minutes.

Step 2: Make the eggs

Fill the Wilton 3D Ei Candy Mold with your truffle mixture and place it in the refrigerator for two hours to set. Then, remove the half eggs from the mold to stick them together into whole eggs.

Leave one half of an egg in the mold and take the other half out. Warm the inside of the removed half slightly to melt the truffle mixture a little. You can do this by holding the rounded side of a spoon under warm water and then rubbing it over the inside of the half egg.

Place a toothpick on the half that is still in the mold, making sure it sticks out at the bottom so you can hold it. Place the warmed half on top so the two halves stick together. Repeat this process for the remaining eggs. Refrigerate for another hour.

Step 3: Time to decorate!

Take your eggs out of the refrigerator. Warm up the Colour Mill Choco Drip in your base color as indicated on the packaging and pour it into a glass or bowl.

Hold the egg by the toothpick and dip it into the Choco Drip. Slowly lift it out while rotating it so that the Choco Drip drips off evenly. Place the egg down only once it has hardened enough.

Now, melt the Colour Mill Choco Drip in the colors you want to use for decoration and keep them in the bottle. Decorate your eggs however you like and finish them with the FunCakes Pastel Egg Mix and/or the FunCakes Sprinkle Medley Happy.

This recipe is made possible by Colour Mill.