

CARAMEL EASTER EGG SOLDIERS

This simple and easy to make centerpiece will be sure to have your Easter guests hopping with excitement!

EASY

15 MINS

8

Ingredients

- 8 chocolate Easter eggs
- 380 g can Caramel Top & Fill
- 1 tbsp boiling water
- 6 Hot-Cross Buns, halved

Instructions

1. Unwrap the Easter eggs and carefully cut off the tops. Place each Easter egg into an egg cup. Set aside.
2. Combine caramel and boiling water in a bowl. Whisk until smooth (if necessary, add extra water to form a smooth consistency). Set aside to cool.
3. Spoon caramel mixture into the Easter eggs.
4. Toast the halved hot-cross buns until golden and crisp. Cut into thin fingers.
5. Serve the hot cross bun fingers with the caramel filled eggs.

Tip:

Note, use any leftover caramel sauce to drizzle over ice-cream, pancakes or toasted crumpets