

Easter Egg Cheesecakes

1 x 150g hollow Easter egg
2 x 100g hollow Easter eggs
150g digestive biscuits
60g butter, melted
600g cream cheese
200ml double cream
75ml sour cream
1 teaspoon vanilla bean paste or extract
75g icing sugar

To decorate

Easter eggs of your choice
Dulce de leche

Unwrap and carefully split the Easter eggs open to give 6 half-shells. Blitz the biscuits to crumbs in a food processor. Put in a bowl and add the melted butter, stirring until well combined. Divide between the eggs and carefully press down to create an even layer. Chill in the fridge while you make the filling.

Put the cream cheese in a bowl with the double cream, sour cream, vanilla and icing sugar and whisk until smooth and thickened. Remove the chocolate shells from the fridge and fill each one with the mixture using a palette knife to smooth the surface.

Decorate with Easter eggs of your choice, some whole and some roughly chopped ones before finishing with a drizzle of dulce de leche. Chill for a minimum of 2 hours before serving.



Cinnamon and Chocolate Buns

For the dough

570ml lukewarm milk
150g caster sugar
14g easy bake yeast
1 tablespoon ground cardamom
180g butter, melted
1 egg
1kg plain flour

For the filling

100g butter, softened at room temperature
200g dark brown soft sugar
3 tablespoons ground cinnamon
85g chocolate buttons

For the glaze

85g caster sugar
1 tablespoon freshly squeezed lemon juice



To make the dough, put the milk, sugar, yeast, cardamom, melted butter and egg in a mixer with a dough hook. With the motor running, gradually add the flour until it is all incorporated and the dough has come together. Transfer the dough to a bowl, cover with a clean tea towel and leave to prove in a warm place for 1 hour, or until it has doubled in size. Punch down the dough and transfer to a lightly-floured surface. Using a rolling pin, roll it out until it is about 30x80cm and 7mm thick.

For the filling, spread the butter evenly over the dough and sprinkle the sugar, cinnamon and chocolate buttons all over the top. Roll the dough up from the long side. Cut into 6cm rolls. Carefully transfer and arrange the rolls cut side down on the prepared baking trays, cover with a tea towel again and leave to prove in a warm place for 30-60 minutes, until almost doubled in size.

Pre-heat the oven to 200C. Bake the buns in the pre-heated oven for 20-25 minutes, or until golden brown. To make the glaze, put the sugar, lemon juice and 100ml water in a small saucepan and bring to the boil. Simmer for 10-15 minutes, until slightly thickened. The glaze will still be quite watery. Remove the buns from oven, transfer to a wire rack and brush the glaze generously over them. Leave to cool before serving.

Creme Egg Stuffed Cookies

12 frozen large Creme Eggs (they need at least 1 hour in the freeze)
115g butter
175g light brown sugar
1 teaspoon vanilla extract
1 medium egg
235g plain flour
40g cocoa powder
½ teaspoon bicarbonate of soda
1 tablespoon cornflour
200g finely chopped chocolate, white, milk and dark

Pre-heat oven to 220C. Beat together butter and sugar until fluffy, and then add in vanilla and egg and beat again till smooth. Mix together flour, cocoa powder, bicarbonate of soda and cornflour, and then add in to the other mix. Add in the finely chopped chocolate and mix till combined.

Scoop your Cookies with a cookie scoop to portion. I used a 6cm ice-cream scoop! As you scoop each cookie, flatten the dough slightly, and add the frozen Creme egg to the middle and make sure the cookie surrounds the Creme egg fully! They will be balls of Cookie in the end! Line 2 large trays with parchment paper - and add 6 cookies to each tray. Each cookie might spread a bit whilst baking, so you want room for them to grow! Bake in the oven for 9-10 minutes, or until delicious. The more you bake them, the less gooey they will be!



Easter Rocky Road Roulade

6 medium eggs, separated
100g caster sugar
35g cocoa powder, plus extra to dust
15g plain flour

For the filling

4 tablespoons Biscoff spread
300ml double cream
300g mixed Easter chocolates, roughly broken or chopped 100g biscuits, broken into small chunks (I used Bahlsen Choco Leibniz)

For the topping

90g milk chocolate, finely chopped

Heat the oven to 180C. Line a 25cm by 33cm swiss roll tin with non-stick baking parchment. In a large bowl whisk the egg yolks and sugar with an electric mixer on medium speed until creamy and thick – roughly 5 minutes. Mix the cocoa and flour in a small bowl, then sift onto the egg mixture and fold together gently using a large metal spoon. The mixture will be fairly thick.

In a separate clean bowl whisk the egg whites with clean beaters until just stiff. Mix 2 heaped tablespoons of the whisked whites into the cocoa/egg mixture to loosen. Add the remaining whisked whites to the mixture and very gently fold in, until smooth and combined. Carefully scrape the mixture into the prepared tin and smooth the top. Bake for 12-15 minutes until springy. Remove from the oven and leave the sponge to cool for 5 minutes, then turn the sponge out onto a sheet of baking paper lightly dusted with cocoa powder. Carefully peel away the lining paper and leave to cool for 5 minutes. Loosely roll up the sponge using the baking paper it's sitting on to help you, then leave on the wire rack to cool completely.

To assemble, unroll the sponge and dot with the Biscoff, roughly spreading it out. Whip the cream until it just holds its shape, then spread over the sponge in an even layer. Sprinkle over about two-thirds of the chocolates and biscuits, keeping the bigger chunks for the top. Roll up the sponge again using the baking paper to help. For the topping, melt the chocolate in a bowl set over a pan of simmering water. Allow to cool for 5-10 minutes, then pour over the top of the roulade. Sprinkle over the extra chocolates and biscuits, pressing in if necessary. Slice and serve.



Chocolate Dippy Eggs with Hot Cross Bun Soldiers

10-12 mini, hollow, chocolate egg shells
100g dark chocolate
100g milk chocolate
75ml double cream
75ml whole milk
2 tablespoons golden syrup
1 teaspoon vanilla extract
Hot cross buns

Break up dark and milk chocolate into small pieces, and add to a heavy based saucepan. Add in cream, milk, syrup and vanilla and heat it together on a low-medium heat, stirring regularly. Once melted, let the mixture cool. Whisk every now and again to prevent a skin forming.

While the mixture is cooling, carefully cut the tops off the mini chocolate egg shells. I use a sharp small knife and carefully cut them off, preventing the shell from cracking. Once the chocolate dippy mixture is cooled, pour carefully into the shells, making sure the shells are supported enough so they don't fall over! Toast some hot cross buns and cut into fingers. Dip into the shells and enjoy!

