

HEY DUGGEE

Hey Duggee – Rabbit Chocolate Shard Bars Recipe



Ingredients (serves 8):

- 200g milk chocolate
- 200g white chocolate
- giant milk chocolate buttons
- eye sprinkles
- handful chocolate easter eggs
- hundreds and thousands sprinkles

Note: A grown up is needed to supervise the preparation and help with melting chocolate.

Method:

- Line a small baking tray with grease-proof or baking paper.
- Break up the milk chocolate and place it in a microwave safe bowl.
- Melt the milk chocolate in the microwave in 30 second bursts, stirring between each one to ensure it melts evenly. Be careful not to overheat or burn the chocolate, heat only until just melted and smooth.
- Reserve a small spoonful of the melted chocolate, then pour the remaining melted chocolate onto the lined baking tray. Using the back of a spoon, spread the chocolate around so that it covers the tray in a thin, even layer.
- Place the tray in the fridge for 10-15 minutes until set.
- While the chocolate is setting, prepare your chocolate rabbits. Using a small sharp knife, cut half of the giant chocolate buttons in half, then trim the curved edges off them for the ears.
- Using the reserved melted chocolate as 'glue', stick two eye sprinkles to each of the whole buttons to make rabbit faces.
- Break up the white chocolate and place it in a microwave safe bowl, then melt it in the microwave as before.
- Once the milk chocolate layer has set, pour the melted white chocolate over and spread it around so it forms a second, even layer over the milk chocolate. Make sure you work quickly so that it doesn't melt the first layer and get mixed up.
- Working quickly, press your chocolate button rabbit faces and ears into the white chocolate layer.
- Pop the chocolate eggs into a plastic bag and crush with a rolling pin, then scatter all over the chocolate along with the hundreds and thousands sprinkles.
- Pop the tray into the fridge for around 15 minutes until all chocolate has completely set.
- Once set, remove tray from the fridge, carefully peel the chocolate from the grease-proof paper and cut or break into large shards to serve.

