

Making Easter eggs at home is great fun, and with this allergy- and intolerance-friendly recipe, everyone can join in the holiday traditions.

## rocky road easter eggs

Makes 2 halves

Note: You will need a 12cm x 8cm easter egg mould (from kitchenware shops).

Rice bran oil spray

300g Sweet William Dairy-, Peanut- and Tree Nut-Free Dark Chocolate (or Green & Black's Organic Dark Chocolate), broken into cubes

75g white gluten-free marshmallows

100g shredded coconut

75g sultanas

75g dried raspberries or dried cranberries (fresh berries can be used if serving eggs up to 1 day after making)

1 Lightly spray the egg mould halves with rice bran oil spray.

2 Place chocolate in a heatproof bowl over a saucepan half-filled with simmering water (don't let bowl touch water). Stir until melted. Spoon 4 tablespoons of chocolate

into each mould. Holding the moulds, swirl the chocolate to coat the sides. Chill for about 10 minutes or until hard.

3 Halve the marshmallows using scissors and combine with the coconut and sultanas in a bowl.

4 Pour  $\frac{1}{4}$  cup chocolate into each mould. Scatter over the marshmallow mixture. Drizzle over half the remaining chocolate. Scatter the raspberries over. Gently push down and smooth the surface with the back of a spoon. Pour over remaining chocolate to cover. Chill for 30 minutes or until set. Turn out and serve. **AP**

### friendly chocolate

Find an intolerance-friendly chocolate in this selection:  
**Green & Black's Organic Chocolate:** Made with fair-trade beans that have never been sprayed with pesticides.  
**Sweet William Dairy Free Chocolate:** Now also peanut- and tree nut-free. No-added-sugar chocolate also available.  
**Cocolo Chocolate:** Organic, fair trade and free from additives and GMO ingredients.

# easter treats