

Easter Eggstravaganza

Written by Crunch Man

Friday, 20 February 2009 09:32 - Last Updated Sunday, 01 March 2009 14:03

Easter Eggstravaganza recipe

Ingredients & Quantities

Biscuit

- 225g of Plain Flour
- 115g of Cornflour
- 115g of Sugar
- 225g of Margarine

Topping

- 1/4 packet of Cheesecake Mix
- 25g of Dried Milk
- 240ml of Water
- Mini chocolate eggs

Method

1. Mix all the dry biscuit ingredients together. Rub in the margarine and work the mixture to form a soft pastry consistency.
2. Roll out on to a lightly floured surface and using a 3" cutter, cut out biscuits.
3. Bake at 375F/190C for about 10-12 mins.
4. Put on to a wire rack to cool.
5. Add the reconstituted milk to the cheesecake mix and whisk until the filling becomes pipeable.
6. Pipe around the edge of each biscuit to form a 'nest'.
7. Fill the centre with mini chocolate eggs - approx. 2 per biscuit.