

**SPOTLIGHT**

# EASTER CHOCOLATE BUNNY LOLLIPOPS

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PROJECT SHEET

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# EASTER CHOCOLATE BUNNY LOLLIPOPS

**e** EASY

## WHAT YOU'LL NEED

- Easter Mould 121 - Bunny Lollypops
- Melting Buttons
- Foil Wrapping
- Lollypop Sticks
- Easter Sprinkles

## INSTRUCTIONS

**Step 1** - Melt your chocolate according to your preferred method

**Step 2** - For a plain chocolate bunny, spoon or pipe the chocolate into each cavity, don't overfill. Tap mould gently to release any air bubbles and leave in fridge to set, make sure you lay the chocolate moulds out on an even surface for a smooth finish. Once set the piece should remove easily from the mould by gently flipping the mould over. If it doesn't, it needs more time to set.

**Step 3** - For a Chocolate bunny lollipop, following step 2 but after releasing any air bubbles, slide a lollypop stick into the back of the wet chocolate and gently rotate the stick so it also becomes coated in chocolate. Leave to Set.

**Step 4** - For chocolates with sprinkles, follow step 2 but after releasing any air bubbles, gently sprinkle your Easter mix over the back of the wet chocolate. Then leave to set.

**Step 5** - For a chocolate bunny wrapped in foil, follow step 2 to the end. Once set, remove from the mould. Place a piece of foil, coloured side down, over the back of the mould cavity. Place the chocolate on top, bunny face side down. Push the chocolate into the mould cavity and smooth the foil over the back. Remove from the mould, and smooth over again with your fingers.

We hope you enjoy making lots of different types of chocolate bunnies! The best bit is, if you don't like the look of one, just eat it, and try again!