

Chocolate Easter Eggs

Ingredients

- 1 tin condensed milk
- 1 lb. semisweet chocolate
- 6 teaspoons vanilla
- 1 cup soft butter
- 10 cups icing sugar
- 2 teaspoons salt
- 1 teaspoon yellow food colouring

Method

Combine vanilla, butter and salt. Use a blender till the mixture becomes light and smooth. Add the condensed milk and icing sugar. Continue blending until the mixture is stiff.

Add yellow food colouring to one third of the mixture. Shape them to form a yolk (about 15-20 small yellow rounds). Around this, use the remaining white mixture to form the white portion of the egg. Keep aside in room temperature for 24 hours.

Melt chocolate over low flame. Dip the dry 'eggs' in the chocolate mixture. Let the chocolate eggs dry for another 24 hours. Refrigerate.

Wishing you and you family a blessed spiritually enlightening holy week and blessing of the risen Jesus.

Special thanks to Ms Lolita Fernandes, who sent this recipe.