



# Easter

— recipes —

*Carnation Recipe eBook*



# Caramel Pavlova

It takes just a few simple ingredients to create this beautiful centrepiece for your Easter table. Marshmallowey meringues, topped with caramel whipped cream, fresh berries, and Easter chocolates.



PREP: 30 MINS  
BAKE TIME: 2 HOURS



14 SERVINGS  
253 KCAL PER SERVING



RECIPE CONTAINS:  
EGG, MILK

## Method

- 1 Preheat the oven to 140°C / 120°C fan / Gas Mark 4.
- 2 For your meringue template, draw around three 20cm/8in circles on parchment paper and place the templates onto three separate baking trays.
- 3 In a large clean dry bowl, whisk the egg whites and salt until they form soft peaks. Add 1 tbsp of the sugar to the bowl and whisk until soft peaks have formed again. Repeat this process until you have added all the sugar. Add in the cornflour and white wine vinegar and whisk until the egg mix is glossy and stiff.
- 4 Spoon the mixture onto your prepared templates and place in the oven. Cook for 1-1.5 hours or until the outside of your meringue feels crispy but is still soft on the inside. Turn the oven off and leave the meringues to cool inside.
- 5 Whilst the meringues are cooling, whisk the cream to soft peaks and gently fold through half of the caramel.
- 6 To assemble the pavlova, spread the caramel cream over the top of the meringues and stack on top of each other.
- 7 Decorate the top layer with the berries, mini chocolate eggs and KITKAT Milk Chocolate Mini Bunnies. Finish by drizzling the remainder of the caramel over the top and serve!

## Ingredients

### For the meringue:

- 5 large egg whites, room temperature
- 175g caster sugar
- 2 tsp cornflour
- 1 tsp white wine vinegar
- pinch of salt

### For the topping:

- 300ml whipping cream
- 300g Carnation Caramel
- 150g mixed berries
- 80g mini chocolate eggs
- 25g KITKAT Milk Chocolate Mini Rabbits

## You will also need...

- 3 large baking trays, lined with parchment paper



# One Pan Easter Blondies

Although delightful on their own, our gooey and chewy blondies also make for a wonderful treat after a particularly eggs-hilarating Easter egg hunt.

 **PREP: 15 MINS**  
**BAKE TIME: 25 MINUTES**

 **16 SERVINGS**  
**339 KCAL PER SERVING**

 **RECIPE CONTAINS:**  
**MILK, WHEAT, EGG**

## Method

- 1** Preheat the oven to 180°C (160°C fan), Gas Mark 4.
- 2** In a large saucepan, melt the butter and condensed milk together. Once melted, remove from the heat and whisk in the brown sugar and vanilla extract until fully combined.
- 3** Add the eggs to the pan one at a time, making sure they're fully incorporated into the mixture before adding the next one.
- 4** Fold through the flour and baking powder and then stir through half the chopped mini eggs.
- 5** Decant the mix into the tin, scatter the remaining chocolate mini eggs over the top and bake for 25 minutes until just set – the middle still wants to have a bit of a wobble!
- 6** Remove from the oven and allow to cool slightly before popping into the fridge to cool completely.



## Ingredients

- 397g Carnation Sweetened Condensed Milk
- 250g unsalted butter, melted
- 155g light brown sugar
- 1 tsp vanilla extract
- 2 eggs
- 240g plain flour
- 1 tsp baking powder
- 150g chocolate mini eggs, roughly chopped

## You will also need...

- 22cm x 22cm brownie tin lined with baking paper



# Dark Chocolate Easter Egg Fudge

It takes just three ingredients and one pan to make this egg-straspecial Easter fudge...

 PREP: 15 MINS  
CHILL TIME: 2 HOURS +

 36 SERVINGS  
123 KCAL PER SERVING

 RECIPE CONTAINS:  
MILK

## Method

- 1** Add the chocolate and condensed milk to the pan and melt the ingredients gently over a low-medium heat, stirring occasionally until smooth and silky.
- 2** Allow the mixture to cool for 5-10 minutes before adding the chopped mini eggs. Combine thoroughly then spoon the fudge into the prepared tin.
- 3** Chill in the fridge for 1-2 hours until set, cut into squares. Store in an airtight container in the fridge for up to 2 weeks.

*TIP: We found the best way to chop the eggs was to put them in a strong plastic food bag and bash them with a rolling pin!*

## Ingredients

- 397g Carnation Sweetened Condensed Milk
- 450g dark chocolate, broken into pieces
- 120g Milkybar® white chocolate mini eggs, chopped

## You will also need...

- 20cm (8in) square tin, lined with baking parchment
- large non-stick saucepan



# White Chocolate Easter Egg Fudge

We like to think we're the egg-sperts when it comes to Easter recipes. Why not have a crack at making our White Chocolate Easter Egg Fudge this year.

 PREP: 15 MINS  
CHILL TIME: 2 HOURS +

 36 SERVINGS  
120 KCAL PER SERVING

 RECIPE CONTAINS:  
MILK

## Method

- 1** Add the chocolate and condensed milk to the pan and melt the ingredients gently over a low-medium heat, stirring occasionally until smooth and silky.
- 2** Allow the mixture to cool for 5-10 minutes before adding the chopped mini eggs. Combine thoroughly then spoon the fudge into the prepared tin.
- 3** Chill in the fridge for 1-2 hours until set, cut into squares. Store in an airtight container in the fridge for up to 2 weeks.

*TIP: No pans? No problem! You can melt the chocolate in the microwave in 10-20 second bursts, stirring frequently.*



## Ingredients

- 397g Carnation Sweetened Condensed Milk
- 450g white chocolate, broken into pieces
- 120g Smarties® mini eggs, chopped

## You will also need...

- 20cm (8in) square tin, lined with baking parchment
- large non-stick saucepan



# Easy Easter Nests

A delicious caramel twist on an Easter classic. Pop some pretzels into your mix for an added satisfying crunch.

 PREP: 10 MINS  
CHILL TIME: 1 HOURS +

 15 SERVINGS  
200 KCAL PER SERVING

 RECIPE CONTAINS:  
MILK, WHEAT

## Method

- 1 Add the golden syrup and Carnation Caramel to a pan and heat gently until melted. Remove the pan from the heat, add in the finely chopped chocolate and stir until the chocolate has melted.
- 2 Add the shredded wheat & pretzels to a large bowl and pour over the chocolate caramel mix. Give it a good stir to make sure everything is coated in chocolate.
- 3 Using a large spoon or ice-cream scoop, scoop the mix on to the lined baking tray. Using the back of the ice cream scoop or the back of a spoon, gently push a dent into the nests and nestle in two mini chocolate eggs.

## Ingredients

- 75g Shredded Wheat®, crushed
- 60g salted pretzels, broken into pieces
- 300g Carnation Caramel
- 2 tbsp golden syrup
- 100g dark chocolate, finely chopped
- 100g milk chocolate, finely chopped

### To decorate:

- 80g mini chocolate eggs

## You will also need...

- large baking tray lined with parchment paper



# Hot Cross Bun Cheesecake

Hot Cross Buns? Been there, bun that. Don't over-dough it this Easter. We've taken all the best bits from our favourite Easter bake and popped them all into a delicious no bake cheesecake. There's no knead to even turn your oven on for this one...



PREP: 20 MINS  
CHILL TIME: 2 HOURS +



12 SERVINGS  
337 KCAL PER SERVING



RECIPE CONTAINS:  
EGG, MILK

## Method

- 1 Put the crushed biscuits & butter into a large bowl and mix thoroughly. Press the mixture into the base of the tin. Chill for ten minutes.
- 2 Add the condensed milk & cream cheese to a large bowl, beat until smooth with an electric handheld mixer on a slow speed.
- 3 Once smooth, add the lemon juice and gently mix in using a spatula until the mixture starts to thicken – be careful not to over mix as it will loosen and not set!
- 4 Pour the mixture over the set biscuit base. Loosen the marmalade a little by whisking it lightly in a small bowl, then dollop it in teaspoons over the top of the cheesecake. Use a cocktail stick or tip of a knife to swirl the marmalade through the creamy filling then pop into the fridge and chill until set.
- 5 When ready to serve, remove the cheesecake from the tin and place on a serving plate.

## Ingredients

### For the base:

- 85g unsalted butter, melted
- 200g fruit shortcake biscuits, crushed

### For the cheesecake:

- 397g Carnation Sweetened Condensed Milk
- 400g full fat cream cheese
- 60ml lemon juice
- 1 tsp cinnamon
- 4 tbsp marmalade

## You will also need...

- 20cm loose-bottomed cake tin



# Easter Lamb Biscuits

We're pretty sure that ewe are going to love this one. Bring all hands on deck to decorate these Easter Lamb Biscuits for a fun filled family activity.

 **PREP: 20 MINS**  
**BAKE TIME: 10 MINS**

 **15 SERVINGS**  
**400 KCAL PER SERVING**

 **RECIPE CONTAINS:**  
**WHEAT, MILK, EGG**

## Method

- 1** Preheat the oven to 180°C (160°C fan), Gas Mark 4.
- 2** Beat the butter, sugar, and condensed milk together until creamy. Add the egg and lime zest, beat again, then gently fold in the flours. Mix to a firm but sticky dough. Cover and chill for 30 minutes.
- 3** Roll the dough out on a floured surface to the thickness of a pound coin. Cut the circles out, transfer to a lined tray and bake for 10 minutes until light golden. Cool completely on a wire rack.

## For the icing

- 4** Add the royal icing sugar and lime juice to a bowl and mix until smooth and runny. Put about 1/3 aside in a small bowl.
- 5** Make sure the biscuits are fully cooled before icing. Whilst the icing is still wet, sprinkle over the desiccated coconut.
- 6** Place a whole chocolate button in the centre of the biscuit for the face, and two quarter sized pieces either side for the ears. Using the icing that you set aside earlier, stick on the eyes to complete the face. Enjoy!

## Ingredients

### For the biscuits:

- 170g Carnation Sweetened Condensed Milk
- 150g unsalted butter, room temperature
- 150g brown sugar
- 2 limes, zested
- 1 egg
- 175g plain flour
- 115g self-raising flour

### For the decoration:

- 400g royal icing sugar, sieved
- 75ml lime juice
- 200g desiccated coconut
- 22 chocolate buttons (15 whole, 7 cut into quarters)
- edible eyes

## You will also need...

- baking tray lined with baking parchment
- round cookie cutter



# Caramel Bunny Biscuits

It takes just four ingredients to make our delicious Caramel Bunny Biscuits and the whole family can get involved with making this delicious Easter treat. Well, what are you waiting for? Hop to it!



PREP: 20 MINS  
BAKE TIME: 10 MINS



18 SERVINGS  
250 KCAL PER SERVING



RECIPE CONTAINS:  
WHEAT, MILK

## Method

- 1 Preheat the oven to 180°C / 160°C fan / Gas Mark 4.
- 2 Cream the butter and sugar with the vanilla until pale and fluffy. Add the flour and knead gently to a dough. Wrap the dough in cling film and chill for 10 minutes in the fridge.
- 3 Roll the chilled dough out on a floured surface until it is as thick as a one pound coin. Cut out rabbit shapes using the cutter and place onto a lined baking tray leaving a gap between the biscuits.
- 4 When all the biscuits are cut, use a small round cutter to remove the middle of half of the biscuits - these will form the tops of the biscuits.
- 5 Place in the centre of the oven and bake for 10-12 minutes until golden brown. Remove from the oven and leave to cool.
- 6 Separate the biscuits into tops and bottoms. Spread a layer of Carnation Caramel on to the bottoms and place on the top. Carefully draw on the whiskers using the white icing.

The biscuits can be stored in an airtight container for up to two days (if they last that long!).

## Ingredients

- 250g unsalted butter, room temp
- 100g caster sugar
- 1 tsp vanilla extract
- 280g plain flour
- 397g Carnation Caramel

### To decorate:

- 1 tube white icing

## You will also need...

- baking tray lined with baking paper
- rabbit shaped cookie cutter
- small round cutter



# Easter Butter Toffee

Time to celebrate all things sweet with our buttery toffee recipe – a lovely creamy and chewy treat that kids (both little and big) will be sure to enjoy.

 PREP: 10 MINS  
COOK TIME: 20 MINS

 16 SERVINGS  
177 KCAL PER SERVING

 RECIPE CONTAINS:  
MILK

## Method

- 1 Place all the ingredient into a large non-stick saucepan and melt over a low heat, stirring until the sugar dissolves.
- 2 Bring to the boil then simmer for 10-15 minutes, stirring continuously and scraping the base of the pan. Take care while the mixture boils and during stirring as the toffee will be VERY hot! To see if it's ready, drop a little of the mixture into a jug of ice-cold water. A soft ball of toffee should form.
- 3 Pour into the prepared tin and whilst still warm top with the sprinkles and sugar decorations. Place in the fridge to set before cutting into triangles.

*TIP: If you've got a sugar thermometer on hand,  
the toffee will be ready once it hits 125°C.*

## Ingredients

- 397g Carnation Sweetened Condensed Milk
- 140 light brown sugar
- 80g unsalted butter
- 1 tsp vanilla extract

## You will also need...

- 18cm square tin, lined with baking parchment
- Sprinkles & sugar decorations

