

# Lavender House

## Goosey Chocolate Scotch Eggs & Brownies

Both of these recipes are the naughtiest treats you will eat this Easter. They are incredibly messy and simple to make, so the perfect activity to make with children on a rainy day. For the Scotch egg recipe, you can always make the brownie part of the recipe the day before yourself and let any volunteers help you with the final stages.

### Shopping List

- 200g bar of good quality milk cooking chocolate or dark if you prefer
- 200g of salted butter plus a little extra for greasing
- 4 medium free-range eggs
- 275g granulated sugar
- 100g plain flour
- 50g cocoa powder
- 8 Cadbury's creme eggs
- 150g of chocolate sprinkles

### The Recipe

You start by making a simple brownie mixture and cooking it, when cool, break it apart and wrap it around frozen Cadbury's Creme Eggs and roll them in sprinkles.

The ingredients for the brownie part of the recipe:

- 200g bar of milk cooking chocolate or dark if you prefer, broken into pieces
- 200g of salted butter (cubed) a little extra for greasing
- 4 medium free-range eggs
- 275g granulated sugar
- 100g plain flour
- 50g cocoa powder

### Essential Equipment:

- Pyrex bowl and a saucepan that fits it snugly together
- Mixing bowl
- Wooden spoon
- Spatula
- Fork
- Cake tin – approx. 25 x 25cm (doesn't matter if you have the same area if a rectangular tin)
- Greaseproof paper
- Two clean freezer bags
- Cooling rack
- Sharp Knife (adults only!)



# Cooking the Brownies

## Cooking the Brownies

Preheat the oven to 180°C/160°C fan and line a 10×10 inch tin (or equivalent area tin) with greaseproof paper and grease.

Method: Add the chocolate pieces and cubed butter to a Pyrex bowl and melt over a simmering saucepan of hot water and cool.

In a new bowl, add the eggs and sugar whisk together until thickened. Fold through the chocolate and butter mixture, and then fold through the plain flour and cocoa powder.

Pour the delicious mixture into the lined tin and bake for approximately 30/35mins and then leave to cool in the tin. When you remove from the oven the brownie will look slightly softer in the centre, the heat of tin will continue to cook it a little. Leave it in the tin to cool.

Now the fun and messy bit, Scotch egg assembly! Once fully cooled add the brownie mixture into a bowl and break up with a fork. I challenge you not to taste some. You want the mixture to come together in your hands.

It gets messier...Place a freezer bag over your scales place all the mixture in a mound on the scales, weigh it and roughly divide it into 8 pieces and put them to one side. Take one of the pieces and place on a freezer bag using another bag flatten it with the palm of your hand so it looks large enough to go around the frozen egg. Wrap it around the egg, using your hands roll the ball so it smooths the mixture around the egg so it gets a fairly even covering and resembles a Scotch egg shape (round). Place to one side and continue until all the frozen eggs are covered. The secret is to handle each egg as little as possible. Tip the sprinkles onto a plate, roll each brownie covered egg chocolate in the sprinkles until they are all covered. Place them all on a flat surface like a plate or oven sheet and pop in the fridge to chill and set.

## Storage

Once set, keep in the fridge in sealed freezer bags. If freezing double wrap in freezer bags. Remove from freezer 3hrs before eating.



## Indulgent creme egg brownies recipe

If you want to make the creme egg brownies you need to chill the creme eggs as it makes them easier to handle. An adult will then need to cut them into quarters.

First follow the brownie part of the recipe. When you remove the tin from the oven switch the oven off. Gently press the frozen creme egg pieces into the brownie mix so some are slightly submerged, cover the entire top evenly.

Pop back into the cooling oven for a few minutes until the chocolate around the eggs start melting. Remove from the oven leave in the tin on a cooling rack to cool and then cut into desired sizes with a sharp knife.

## Store in an airtight container for 3 days.

Occasionally with Creme egg brownies, the middle few may be very gooey, these are great served warm with ice cream.

## Cooking Tips

If you overcook the brownie mixture for the scotch egg and it ends up dry you can add 1tbsp of melted chocolate and stir in this helps to bind it together. If it is still dry add another tablespoon. If the mixture is moist, you do not need to add extra chocolate.

