

Making Chocolate Easter Eggs

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A treat every child has on Easter is chocolate eggs. Rather than buying this fun snack at the market, make your own chocolate eggs to give Easter a personal touch.

Ingredients:

- 4 ounces chocolate candy coating (or tempered chocolate)
- 1 egg-shaped chocolate mold with a separate top and bottom cavity, about 4" long

Steps:

1. Make sure chocolate mold is clean and completely dry. Wipe the inside thoroughly so it's clean and streak-free to give your candy the best possible shine.
2. Melt the chocolate candy coating in a microwave-safe bowl, stirring every 30 seconds to prevent overheating. Let it cool until warm and fluid, but no longer hot to the touch.
3. Spoon several tablespoons of melted coating into each mold cavity. Swirl it around so chocolate covers inside of the cavity. Use a clean, food-safe paint brush to brush the chocolate in a thick layer up the sides of the cavities. Keep in a thick layer so the egg will have structural integrity.
4. While the chocolate is still warm, scrape across the top of the mold with an offset spatula or a chef's knife to clean off the edges of the mold.
5. Let the mold sit at room temperature to set the coating. Once set, refrigerate the mold briefly until the coating is very firm (this will make it easier to remove.) Turn the mold upside-down a centimeter or two above work surface, and gently flex it to pop the egg halves out of the mold. If coating or tempered chocolate was used, it should release easily.
6. Fill the bottom of your egg with the treats of your choice. To glue the top half to the bottom, smear a bit of melted chocolate onto the lip of the bottom half, and press them together.
7. Store your hollow chocolate Easter egg very carefully. Even if you made a nice thick layer of chocolate, it is still delicate and fragile.