



Maltesers Bunnies Brownie Bites
RECIPE

Maltesers Bunnies Brownie Bites



<?xml version="1.0"?>

TIME

35 min

INGREDIENTS

11 items

MAKES

24 servings

Made blondies? Try brownies. Scrumptious choc squares topped with Maltesers® Bunnies

and a chic white chocolate drizzle.

SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)
- [Print \(opens in new window\)](#)

INGREDIENTS

- 12 milk and white mini Malteser Bunnies
- 50g Maltesers balls, half chopped the rest left whole
- 150g buttermilk spread suitable for baking
- 100g dark chocolate, chopped
- 3 medium eggs
- 50g light brown sugar
- 125g caster sugar
- 150g plain flour
- 3 tbsp cocoa powder
- 50g white chocolate

PRODUCTS USED



MALTESERS Chocolate Mini Bunnies Bag 58g

[SEE DETAILS](#)

Where To Buy



Instructions

- 1
Pre-heat the oven to 160 degrees fan.
- 2
Grease and line with baking paper, a 20 x 30cm rectangular tin.
- 3
In a small pan, melt together the buttermilk spread and chocolate, and set aside.
- 4
Beat together the 2 types of sugar and eggs for around 5 minutes, until the mixture is light and fluffy.
- 5
Sift in the flour and cocoa and fold together, then add in the melted chocolate mixture.
- 6
Pour into the prepared tin and scatter the Maltesers balls over the top, pushing the bits slightly into the mixture.
- 7
Bake for 15 - 20 mins.
- 8

Leave the brownies to cool, then drizzle with the white chocolate and arrange over the bunnies.

9. 9

Cut into 24 pieces to serve, topping each piece with half a mini Maltesers Bunny.

More Recipes Like This



[Carrot Cake Traybake with Maltesers Easter Bunnies](#)

Cooking time

45 min

Ingredients

11 items

[SEE DETAILS](#)



[Chocolate Banana Loaf](#)

Cooking time

60 minutes

Ingredients

12 items

[SEE DETAILS](#)



[Easter Egg Cookies](#)

Cooking time

7 minutes

Ingredients

9 items

[SEE DETAILS](#)



[Maltesers Blondies](#)

Cooking time

45 min

Ingredients

9 items

[SEE DETAILS](#)

Source URL: *<https://www.maltesers.co.uk/recipes/maltesers-bunnies-brownie-bites>*