Maltesers Bunnies Brownie Bites
RECIPE

Maltesers Bunnies Brownie Bites



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.

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

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. 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



Chocolate Banana Loaf

Cooking time

60 minutes

Ingredients

12 items



Easter Egg Cookies

Cooking time

7 minutes

Ingredients

9 items



Maltesers Blondies

Cooking time

45 min

Ingredients

9 items

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