

Reeses Cookie Dough Scotch Eggs

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I mean what's not too love?! Why have a plain Easter egg when you can make these bad boys!

INGREDIENTS

300g white chocolate melted

300g milk chocolate melted

50g chocolate sprinkles

150g chocolate chips

2 tbsps peanut butter

397g condensed milk

7 Reeses chocolate eggs

150g unsalted butter

150g caster sugar

250g plain flour

Pinch of sea salt

METHOD

1. Heat treat the flour by microwaving in a bowl for 2 minutes, stir thoroughly and leave to cool
2. Make the cookie dough – beat butter & sugar in stand mix until smooth. Add salt & condensed milk & beat again.
3. Add melted white chocolate & mix thoroughly. Add flour & milk chocolate chips and mix again.

4. Combine the peanut butter with melted milk chocolate and stir in chocolate sprinkles.
5. Take a handful of cookie dough and wrap around a Reeses egg, cover completely.
6. Dip the cookie dough in the melted chocolate mix and leave to set on a cooling rack.

Enjoy!



ENJOY! If you opt for Reeses Cookie Dough Scotch Eggs, please do share a picture!