

Easter Mini Eggs Cheesecake

Serves 10-12

Ingredients

Base

300g chocolate hobnob biscuits

100g unsalted butter-melted

Filling

3x 80g packs mini eggs-roughly chopped

600g full fat cream cheese

300ml double cream

100g icing sugar

3 tsp vanilla bean paste

Decoration

45g (x2) shredded wheat-crushed

100g milk chocolate-melted

1x 80g pack mini eggs

Fluffy craft chicks-to decorate

Method

- This needs to be made the day before to set overnight. First of all, make your little chocolate nest. Line a small bowl with clingfilm. Melt the chocolate in a bowl over a saucepan of lightly bubbling water, then mix in the crushed shredded wheat. Place in the bowl and press up around the size as if you are making a well in the middle. Place in the fridge to set completely.
- Line an 8inch springform cake tin with a round of greaseproof paper at the bottom and lightly grease the sides. In a food processor, blitz up the biscuits until they look like sand and then whizz in the melted butter. Pour into the cake tin and press with the back of a spoon to create a smooth flat base. Place in the fridge to set for 1 hour.
- Now make the filling. In a large mixing bowl whisk together the cream cheese, icing sugar and vanilla bean paste until lovely and thick. Now gently mix in the chopped mini eggs. In another bowl whisk the double cream until thick, then gently fold it through the cream cheese mixture.
- Gently spoon into the tin and smooth off with the back of a spoon. Place in the fridge to set overnight with a piece of clingfilm over the top of the tin, not touching the filling, so the cheesecake doesn't absorb any other smells from the fridge.
- Just before you serve, remove the cheesecake from the tin and gently place on a serving place. Top the cheesecake with your chocolate nest and fill the chocolate nest with mini eggs, placing a few outside the chocolate nest. Decorate with some fluffy craft chicks and serve for a truly wonderful Easter pudding.

Roast Chicken Egg Fried Rice

Serves 4

Ingredients

3 tbsp olive oil

300g shredded cooked roast chicken

300g dry rice-cooked

1 onion-chopped

1 red bell pepper-diced

200g frozen peas

3 free range eggs

3 tbsp worcestershire sauce

4 spring onions chopped-save one for topping

Black pepper

Method

- In a large wok, fry off the onion with the olive oil until cooked. Add the red pepper, frozen peas, chicken and spring onions and cook until the pepper is tender and the chicken is heated all the way through. Heat the cooked rice in the microwave until hot and add to the wok.
- Beat the eggs in a bowl and then push the rice to the side of the wok. Pour in the eggs and scramble them, then mix them into the rice. Add the worcestershire sauce and season with black pepper to taste. Divide between bowls, then sprinkle over the remaining spring onions and serve for a delicious dinner.

Easter Sprinkle Crinkle Cookies

Makes 25

Ingredients

300g self raising flour

250g vanilla sugar-sit a vanilla pod in 250g sugar for 1 week before

115g unsalted butter

90g colourful cupcake sprinkles-I used Dr Oetker Unicorn sprinkles

2 free range eggs

5 tbsp icing sugar

Method

- Place the butter and sugar in a large mixing bowl and using an electric whisk, whisk the butter and sugar (minus the vanilla pod) together until combined and then one at a time whisk in the eggs. Now using a spatula or wooden spoon, mix in the flour and sprinkles. Shape into a flat disc and wrap in clingfilm and chill in the fridge for 1 hour.
- Preheat your oven to gas mark 3/170c. Line 3 baking trays with greaseproof paper or just cook ⅓ of the batch at a time. Divide the cookie dough into 25 pieces and roll into balls. Place the icing sugar into a bowl and then roll the cookie dough ball in the icing sugar until coated. Place on the baking trays leaving a good 2 inches between each cookie as they will spread out whilst cooking.
- Bake for 15-18 minutes until the cookies are just lightly golden brown but don't over bake them. Remove from the oven and leave to cool for 1 minute on the baking tray. Cook the next batch. Repeat until all cookies are cooked, then leave to cool completely. Serve with a lovely cup of tea for a delicious Easter treat.

Shopping list for all 3 recipes

Check your cupboards first as you may have a lot of these already

- 300g chocolate hobnobs
- 215g unsalted butter
- 4x 80g packets mini eggs
- 600g full fat cream cheese
- 300ml double cream
- 150g icing sugar
- 3 tsp vanilla bean paste
- 45g (x2) shredded wheat
- 100g milk chocolate
- 300g roast chicken
- 300g dry rice
- 1 onion
- 1 red bell pepper
- 200g frozen peas
- 5 free range eggs
- Worcestershire sauce
- 4 spring onions
- 300g self raising flour
- 250g caster sugar
- Vanilla pods
- 90g colourful sprinkles