

Caramel Easter Egg Soldiers



This simple and easy to make centerpiece will be sure to have your Easter guests hopping with excitement!

[Watch Video](#)

Ingredients

8 chocolate Easter eggs

380 g can Caramel Top & Fill

1 tbsp boiling water

6 Yarrows Mini Spiced Hot-Cross Buns, halved

Method:

1. Unwrap the Easter eggs and carefully cut off the tops. Place each Easter egg into an egg cup. Set aside.
2. Combine caramel and boiling water in a bowl. Whisk until smooth (if necessary, add extra water to form a smooth consistency). Set aside to cool.
3. Spoon caramel mixture into the Easter eggs.

4. Toast the halved hot-cross buns until golden and crisp. Cut into thin fingers.
5. Serve the hot cross bun fingers with the caramel filled eggs.