

Easter Bun Fondue Station



Turn your Easter leftovers into a fun and indulgent treat with this Easter Bun Fondue Station — perfect for dipping and sharing!

Recipe supplied by [Made by Mandy](#).

Ingredients

200g chocolate (milk, dark, or white - perfect for using up any leftover Easter chocolate!)

125ml thickened cream

2 packets Community Co Mini Traditional Hot Cross Buns

1 punnet strawberries

1 punnet blueberries

1 banana, sliced

100g marshmallows

100g pretzels

100g potato chips

Method:

1. Preheat the oven to 180°C. Place the hot cross buns on a baking tray and warm them for 5 minutes, or until lightly toasted. Slice half into bite-sized pieces, leaving the rest whole.
2. In a small saucepan or double boiler, gently melt the chocolate and cream over low heat, stirring until smooth.
3. Arrange the toasted Easter buns, fruit, marshmallows, pretzels and potato chips on a serving platter.
4. Pour the melted chocolate fondue into a bowl and place it at the centre of your platter. Serve, dip and enjoy!