



3 Easy Easter Desserts Guaranteed To Wow

Description

With Easter around the corner, excitement builds as we look forward to getting together with loved ones and enjoying all the festive fun. And let's be real, who doesn't get giddy about the abundance of [Chocolate](#) and sweet treats that come with Easter? It's like a dessert lover's dream come true!

One of the things I love most about Easter is how everyone gets creative and finds new ways to create delicious treats. This year, so many great recipes have caught my eye. So, I've decided to dive in and try my hand at three of these mouth watering creations – and share them with you just in time to recreate for Easter weekend!



1. [Lotus Biscoff](#) Cheesecake Filled Easter Eggs

Picture this, cheesecake AND Easter egg, combined into one delicious dessert. As soon as I saw the cheesecake filled Easter eggs trending, I knew this was one I had to try. I made mine with [Lotus Biscoff](#), but you could make the cheesecake any flavour you would like! Using [Lotus Biscoff Crumb](#) created a delightful blend of creamy cheesecake filling with a crunch of the [Biscoff](#) flavour we all know and love.

Ingredients:

- 2 Medium Easter eggs (hollow)
- 150g [Lotus Biscoff Biscuits](#), crushed
- 70g Butter
- 320g Cream Cheese
- 170g [Lotus Biscoff Spread](#)
- 80g Icing Sugar
- 200ml Double Cream

Optional (for decoration):

- 50g [Lotus Biscoff Spread](#)
- [Lotus Biscoff Crumb](#)
- 4 [Lotus Biscoff Biscuits](#)

Instructions:

1. Start by carefully splitting the Easter eggs in half.
2. For the biscuit base, crush the [Lotus Biscoff Biscuits](#) and melt the 70g butter. Combine these, your mixture should look almost like wet sand.
3. Once this is done, press the mix into the bottom of your Easter egg shells using the back of a small spoon.
4. Put these in the fridge to set whilst you make the filling.
5. For the cheesecake filling, put the cream cheese, icing sugar and [Lotus Biscoff Spread](#) into a mixing bowl and mix with an electric mixer until smooth.
6. Add the double cream and continue to mix until the filling is thick and holds its shape.
7. Divide the mix between your Easter egg shells.
8. Put into the fridge to set for a minimum of 2 hours.
9. Once set, decorate as you please! I drizzled [Lotus Biscoff Spread](#) that I had warmed slightly over the eggs, then sprinkled with some [Lotus Biscoff Crumb](#) and finished with a [Lotus Biscoff Biscuit](#).

This was so easy to make, and looked great! They tasted better than I ever could have imagined, and I will definitely be making these again and trying out some other flavours.



2. Chocolate Fudge Milkshake Served in Easter Eggs

Cure your sweet tooth with a beverage that doubles as a dessert – this Chocolate Fudge Milkshake served in Easter egg is so simple and yet so effective! From now on, I want all of my drinks served in a chocolate Easter egg. I used [Sephra Chocolate Fudge Topping Sauce](#) for this milkshake, but we have a huge variety of [Topping Sauce](#) flavours to choose from that could be used for this recipe.

Ingredients:

- 2 Medium Easter Eggs (hollow)
- 500ml Milk
- 250g Vanilla Ice Cream
- 50g [Sephra Chocolate Fudge Topping Sauce](#)
- 100g [Sephra Milk Belgian Chocolate](#)
- Whipped cream (optional, to garnish)
- [Sephra Mini Fudge Squares](#) (optional, to garnish)
- 2 Malteser Mini Bunnys (optional, to garnish)

Instructions:

1. Prepare your Easter eggs to be used as cups. I did this by using a hot plate to melt down the top of each Easter egg just enough to create a small opening in the top.
2. In a blender, combine the vanilla ice cream, milk, [Sephra Chocolate Fudge Topping Sauce](#) and [Sephra Milk Belgian Chocolate](#).
3. Blend until smooth and creamy.
4. Carefully pour the milkshake into the hollow Easter eggs.
5. Top with whipped cream and garnish how you like. I used [Sephra Mini Fudge Squares](#) and 2 Malteser Mini Bunnies.

6. Serve immediately with a straw and enjoy!

This recipe is great if you want to jazz up a very basic recipe. Making a milkshake is really simple, but serving it in the Easter egg makes it a much more eggsiting (ha ha) dessert! I loved this because it wasn't over when the milkshake was done – I got to tuck into the chocolate egg



3. Easy Easter Chocolate Moulds

These are great, because with just a few ingredients and minimal effort, you can create [Chocolate](#) treats that look like a lot of time and effort has went into them. I bought a flat Easter egg and bunny mould online, there are so many options available for moulds – you could do this for any time of year, not just Easter!

For this recipe I used [Sephra Belgian Chocolate](#), but you could also use [Sephra Simply Belgian Chocolate](#) or [Sephra Premium Chocolate](#).

Ingredients:

- Easter-themed chocolate moulds
- Assorted chocolates (milk, dark, white)
- Inclusions of your choice (I used [Sephra Honeycomb Chunks](#), [Sephra Mini Fudge Squares](#), [Lotus Biscoff Biscuits](#), [Sephra Speculoos Crumb](#), [Cadbury Crunchie Bits](#), [Nestle Mini Rolos](#) and Malteser Mini Bunnies)

Instructions:

1. Begin by melting your chocolates to create a rich and velvety base. Carefully pour the melted chocolate into Easter-themed moulds, you could even use both milk and white chocolate and create a swirled marbled effect.

2. Sprinkle your inclusions onto the melted [Sephra Belgian Chocolate](#).
3. Put the moulds into the fridge to set.
4. Once set, you can enjoy! It's as simple as that!

These are so simple and yet so delicious! I particularly loved the combination of the [Sephra Honeycomb Chunks](#) and [Sephra Mini Fudge Squares](#) with [Sephra Belgian Chocolate](#). The crunchy, chewy combination tasted great with the creamy [Belgian Chocolate](#).

I hope this post has ignited your creativity this Easter season! Whether you decide to whip up some Easter egg cheesecakes or create a delightful Easter chocolate slab, I'm eager to see your creations. Don't forget to tag us on social media [@sephra_uk](#) so we can marvel at your delicious masterpieces! And while you're at it, be sure to check out our [Sephra Website](#) for a look at the products we offer that can assist you in bringing these tasty recipes to life. Wishing you a fun, chocolate filled Easter!

Category

1. Uncategorized

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Author

sephra

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