



Cakes

Cupcakes

Cookies

Bars & Slices



Easter Chocolate Shards



Prep Time:
60 mins



Cook Time:
5 mins



Serving Size:
15

- Ingredients -

Dr. Oetker Fine Cook's Chocolate
Dr. Oetker Fine Cook's White Chocolate
Dr. Oetker Fine Cook's Dark Chocolate

- To Decorate -

Dr. Oetker Gold Shimmer Spray
Dr. Oetker Chocolatey Mix
Dr. Oetker Bright and Bold 4 Cell Mix
Freeze dried strawberries



- METHOD -



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Line a baking tray with non-stick baking parchment.



Melt the chocolate in 30 second bursts in the microwave until melted..



Pour melted chocolate into the baking tray, mixing up to three colours together and ensuring there are no gaps.



Using a fork, create a feathered, marbled design across the chocolate



Leave to set but not harden

- To Decorate -



Add chosen sprinkles and edible décor and leave in the fridge to set



Once set, place on parchment paper on a hard surface. Using a knife, score into shards or snap for a rougher look



The shard is now ready to stand up on top of your cake!

- Tips -



Add fruit and edible flowers and place in between the chocolate shards. Finish with Dr. Oetker Shimmer Spray for a metallic effect!



