



## **Easter Eggs**

Makes 24 eggs, then the kids can have lots of fun decorating them.

### **Ingredients**

500g Orgran Plain Flour  
21g of dried yeast  
300ml of warm milk (can substitute other milks)  
100g of sugar  
50g butter  
Pinch of salt

### **For the Filling**

100g of dried fruit (apricot)  
200g of Marzipan  
Lemon peel of 1 lemon  
The Juice of 1 lemon

### **Decoration**

Icing sugar  
Lemon juice  
Food colouring

### **Method**

1. Combine the warm milk, with the soft sugar, salt and yeast in a bowl then add the flour. Knead to a smooth dough. Then place a tea towel on the top of the bowl and keep in a warm place for about 30 minutes.
2. Knead the dough again, then separate into 24 parts. Place the tea towel on top of the dough and set aside.
3. Dice the fruit and mix well with the marzipan and lemon juice/peel.
4. Pre-heat the oven to 175oC and line a cookie tray, with baking paper.
5. Divide the fruit/marzipan into 24 parts and form into little balls.
6. Flatten out a dough piece, place the fruit/marzipan in the middle and surround it with the dough. Form an egg and place it on the cookie tray. Repeat 23 times more.
7. Place the tea towel on top of the eggs and leave in a warm place for another 15 minutes. Then place in the oven and bake for 15 to 20 minutes.
8. For the decoration - just be creative! Mix icing sugar with lemon juice and food colouring of your choice, to a thick icing and cover the eggs. Then sprinkle them with any kind of cake decoration.