

Fully Loaded Easter Blondies

Ingredients:

- Macphie Blondie Mix 1.000kg
- Water 0.190kg
- Oil 0.190kg
- Chocolate Chips 0.160kg
- Chocolate Eggs 0.400kg
- IRCA Dark Chocolate Coverdecor 0.100kg
- IRCA White Chocolate Coverdecor 0.100kg



Method:

1. In a machine bowl fitted with a paddle, add 190g of vegetable oil and 190g of water to 1kg of Blondie Mix
2. Beat for 1 minute on slow and scrape down.
3. Add 200g chocolate eggs and 100g chocolate chips and beat for 3 minutes on medium.
4. Deposit 800g into two 13x8" trays and top each with remaining chocolate chips. Bake at 175C for 30-40 minutes.
5. Once out of the oven add remaining chocolate eggs on top.
6. Melt both IRCA Coverdecors and pipe over the blondies.
7. Cut to serve