

Cherry Nut Cream Filled Chocolate Easter Eggs from *Cathy's Kitchen*

Ingredients

2 pounds Confectioners sugar
1 stick butter, softened
1 14oz sweetened condensed milk
3 teaspoons Lorann Madagascar vanilla extract
1 teaspoon Lorann cherry emulsion
2 cups English walnut pieces
1 cup maraschino cherries, chopped
16 ounces Ghirardelli Milk Chocolate Melting Wafers
Ghirardelli



In stand mixer using paddle beater cream sugar, butter, and sweetened condensed milk; add vanilla and cherry flavorings until fully incorporated, then fold in nuts and cherries. Cover cream filling with plastic wrap, sit in refrigerator to mold chocolate egg shell.

You can use any size candy mold. I have a large and small egg molds. For this recipe, I used the larger mold (4"L x 3"W x 1½"D) by Make 'n Mold #4132. Melting the milk chocolate according to Ghirardelli's directions after slightly cooling off I spooned in about two teaspoons of chocolate into each cavity. With the back side of the spoon I covered the entire shell surface. If you think there is too much chocolate let in the bottom of the egg, gently scoop up the excess placing it back into the rest of the melted chocolate. Place candy mold in freezer for 15-20 minutes to insure chocolate is thoroughly hardened. While the chocolate sits up, get the cream filled mixture out of the refrigerator to warm just a bit. Once the chocolate shells are ready spoon the cream filling into each chocolate covered shell cavity. Don't over fill, try to keep the filling just below cavity line. Return to freezer for a few minutes before covering the bottom side with melted chocolate sealing the egg. Place back in the freezer for 5-10 minutes. It won't take long.

The final step is to decorate your egg if you want. I used melted white chocolate which colors beautifully. Although quite thin, I managed to write in script using my pastry bag and smallest round tip. However, in doing this I learned it's best to not decorate the egg if it's too cold, the writing chocolate hardens immediately and the room air causes the chocolate egg to sweat making it easy for the writing to break away with the slightest touch. The next time I make these eggs for decorating, I will allow finished eggs come to room temperature to see if this improves the outcome.

Have fun and enjoy! 🥰

