

Chocolate conkers

An easy peasy recipe that needs no cooking :O)

Makes approx 48 'conkers'.

Ingredients

450g Oreo cookies or chocolate bourbon biscuits
225g full fat cream cheese
450g chocolate (milk or dark – or both!)

How to make

Put the biscuits in a plastic food bag and smash with a rolling pin until they are just fine crumbs (if you have a food processor use it instead – it's super quick!).

Put the cream cheese in a bowl and gradually mix in the biscuit crumbs, stirring it really well until everything has combined.

Shape the mixture into small conker-sized balls.

Put the 'conkers' on a tray lined with greaseproof paper and put them in the fridge for at least two hours to chill.

Melt the chocolate in a bowl and dip the chilled 'conkers' into it making sure they're fully coated (for different shades of brown, dip some in milk chocolate, some in dark!)

Set them out on a tray lined with greaseproof paper and put them back in the fridge for the chocolate to set.

Spiky shell

You can leave your chocolate conkers as they are, or make a spiky green outer shell out of marzipan (dyed with food colouring).



Yummy :O)

Real conkers from horse chestnut trees are not edible, so don't munch any or you could get ill :O(



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