

MAKE YOUR OWN DAIRY FREE EASTER

EGGS!

If you are like me and have food allergies, finding sweet treats to eat can be hard and expensive! I LOVE Easter Eggs so let's try making our own using dairy free chocolate! Of course if you do not have food allergies then you can use normal chocolate!

What you need:

- Dairy free chocolate. I usually buy mine from the health food aisle of the supermarket. Use dairy free chocolate chips or melts if you can find them, if not, use a block of chocolate. Remember to check the ingredients to make sure it is safe for you to eat.
- Chocolate moulds. You can find these at department stores and discount stores.

What to do:

1. First step is to melt the chocolate.
 - a. Stove method: Place the chopped chocolate or chocolate melts in a double boiler over simmering water (not too hot). Make sure the water doesn't touch the bowl part of the double boiler. Stir the chocolate gently while it melts.
 - b. Microwave method: Place the chopped chocolate or chocolate melts in a microwave safe bowl. Microwave for 30 seconds, take the bowl out and stir the chocolate. Now microwave for 10-15 seconds, take the bowl out, stir the chocolate again and keep repeating this step until the chocolate is melted. Make sure you don't leave the chocolate in the microwave for too long or it will start to burn.
2. Carefully pour the (hot!) melted chocolate into the moulds and chill in the fridge overnight.
3. Enjoy!

