



Dessert: Easter feasting dessert platter with chocolate dipping sauce

Serves 8 or more

Chocolate dipping sauce ingredients:

- ¼ cup liquid coconut oil
- ¼ cup maple syrup
- ¼ cup cocoa powder
- 2 Tbsp thickened cream

Platter topping ideas:

- Hot cross buns
- Sweet muffins
- Cruffins
- Gazed or cinnamon doughnuts
- Tarts
- Chocolate Easter eggs and bunnies (various sizes)
- Fresh berries (strawberries, cherries, raspberries etc.)
- Grapes
- Biscuits (Tim Tams, Jam tarts - whatever you like)
- Marshmallows

Method:

1. Whisk the chocolate sauce ingredients together until smooth and keep cool until needed.
2. Cut up all your platter ingredients into small, bite size pieces and cut your grapes into small bunches. Everything needs to be easy to pick up and eat in one bite.
3. Create a centre piece for your platter – either the bowl of chocolate sauce or a large eater egg cracked open and stuffed with marshmallows. Once you have your centre point, build the rest of you platter around that, starting with the larger items and stacking groups of each item together to create an abundant platter.
4. Fill any gaps or bare patches with smaller items like mini-Easter eggs and fresh berries - or even edible flowers
5. Serve the platter with toothpicks or skewers so that guests can dip items into the chocolate sauce.