Easter Bun Fondue Station



Turn your Easter leftovers into a fun and indulgent treat with this Easter Bun Fondue Station — perfect for dipping and sharing!

Recipe supplied by Made by Mandy.

Ingredients

200g chocolate (milk, dark, or white - perfect for using up any leftover Easter chocolate!)

- 125ml thickened cream
- 2 packets Community Co Mini Traditional Hot Cross Buns
- 1 punnet strawberries
- 1 punnet blueberries
- 1 banana, sliced
- 100g marshmallows
- 100g pretzels
- 100g potato chips

Method:

- 1. Preheat the oven to 180°C. Place the hot cross buns on a baking tray and warm them for 5 minutes, or until lightly toasted. Slice half into bite-sized pieces, leaving the rest whole.
- 2. In a small saucepan or double boiler, gently melt the chocolate and cream over low heat, stirring until smooth.
- 3. Arrange the toasted Easter buns, fruit, marshmallows, pretzels and potato chips on a serving platter.
- 4. Pour the melted chocolate fondue into a bowl and place it at the centre of your platter. Serve, dip and enjoy!