



Chocolate conkers

Easy peasy tasty treats

Get inspired by real life conkers
and get creative in the kitchen!

Makes approx. 48 'conkers'

What you'll need

450g Oreo cookies or chocolate
bourbon biscuits
225g full fat cream cheese
450g chocolate (milk or dark - or both!)
Marzipan and green food colouring - for
the shell (optional)



Yum!

- 1** Put the biscuits in a plastic food bag and smash them with a rolling pin until they are just fine crumbs (if you have a food processor, use this instead - it's super quick!).
- 2** Put the cream cheese in a bowl and gradually mix in the biscuit crumbs. Stir well until everything has combined.
- 3** Shape the mixture into small, conker-sized balls.
- 4** Put the 'conkers' on a tray lined with greaseproof paper and put them in the fridge to chill for at least two hours.
- 5** Melt the chocolate in a bowl and dip the chilled 'conkers' into it. Make sure they're fully coated. Use both the milk and dark chocolate to get different shades of brown.
- 6** Set them out on a tray lined with greaseproof paper and put them back in the fridge to set. Then get stuck in - yum!



Real conkers are not edible, so please don't eat them or you could get ill.

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