

Easter Egg Rainbow Cookie Skillet

INGREDIENTS

- 1 ¼ cups plain flour
- ½ tsp baking soda
- ¼ tsp salt
- ½ cup unsalted butter, room temp (plus more for greasing)
- ½ cup caster sugar
- ½ cup brown sugar
- 1 large egg
- 2 tsp vanilla extract
- ½ cup white chocolate chips
- ¼ cup of Nestlé Mini Smarties
- Mini chocolate eggs to decorate
- Rainbow sprinkles (we used [these](#))

INSTRUCTIONS

1. Preheat the oven to 180°C. Grease the bottom and sides of a 20cm cast iron skillet with butter (or use two 16.5cm skillets, size pictured above, and divide the mixture).
2. In a large bowl, whisk together the flour, baking soda, and salt.
3. With a hand mixer, beat the butter, caster sugar, and brown sugar on a medium speed until the mixture is well blended.
4. Beat in the egg and vanilla extract then add the flour mixture. After that, mix on a low setting until combined.
5. Stir in the chocolate chips and smarties then press the cookie dough into the prepared cast iron skillet.
6. Bake for 20 to 25 minutes, until the edges are crisp and the cookie is golden and cooked through.
7. Remove from the oven and sprinkle with a mixture of crushed and whole chocolate eggs, pressing them gently into the dough.
8. Top with vanilla ice cream and decorate with rainbow confetti or sprinkles. Serve on a wooden platter.

Chocolate Brownie Skillet with Caramel Sauce

Pressure Cooker Function

Serves: 4 **Prep:** 10 minutes **Cook:** 1 hour 10 minutes

INGREDIENTS

- 175g caster sugar
- 40g cocoa powder
- 30g plain flour
- ½ tsp baking powder
- 2 eggs, lightly beaten
- 100g unsalted butter, melted
- 1 tsp vanilla extract
- 50g dark chocolate bits
- 50g milk chocolate bits
- Milk chocolate eggs, various sizes
- Cadbury Caramilk eggs, to decorate

FOR THE CARAMEL SAUCE

- 1 cup light brown sugar, packed
- 4 tbsp salted butter
- ½ cup cream
- 1 tbsp vanilla extract

INSTRUCTIONS

1. Preheat the oven to 160°C. In a large bowl, mix the sugar, cocoa powder, flour and baking powder together.
2. Add the eggs, melted butter and vanilla and mix until combined. After that, fold in the chocolate bits.
3. Grease a 20cm cast iron skillet with butter.
4. Pour batter into the prepared skillet and bake for 20 minutes for a gooey centre. It should appear softer than a cake.
5. Decorate when slightly cooled with a variety of eggs. Serve with caramel sauce, chocolate ganache and vanilla ice cream.

FOR THE CARAMEL SAUCE:

1. Combine all ingredients in a small saucepan and simmer over a low heat.
2. Serve warm, at room temperature or chilled. Refrigerate in an airtight container up to 2 weeks.