

HOMEMADE EASTER BASKET

INGREDIENTS:

FOR LOLLIPOPS:

LorAnn Gourmet Hard Candy Mix

1/2 Cup Water

1 dram (=1 tsp.) LorAnn Super-Strength Flavor of choice

LorAnn Liquid Food Coloring (optional)

Powdered Sugar (optional)

Candy Thermometer (recommended)

FOR CHOCOLATE BUNNIES:

400 g (1 LB) Chocolate (Make sure you are using bars, chunks, or callets, not chocolate chips.)

1/2 teaspoon (2 ml) LorAnn Oils Soy Lecithin

1/2 teaspoon LorAnn Oils Super Strength Flavor (Chocolate-friendly)



DIRECTIONS:

FOR LOLLIPOPS:

1. In a saucepan, combine candy mix and water. Stir over medium heat until mixture dissolves. Bring mixture to boil. Insert candy thermometer.
2. Cook without stirring. Remove from heat at 300°F. Allow to cool in pan for 10 minutes. Then add flavoring (and coloring) and stir.
3. Pour mixture onto lightly greased cookie sheet or into lightly oiled hard candy molds.
4. Cool completely, but do not refrigerate.
5. Remove candy from molds or break sheet candy into small pieces.

FOR CHOCOLATE BUNNIES:

1. Prepare Ingredients: Gather 400 g of high-quality chocolate, 1/2 teaspoon of Soy Lecithin, and 1/2 teaspoon of Super Strength Flavor suitable for chocolate crafting.
2. Melt Chocolate:
 - a. Double Boiler Method: Chop Chocolate into small pieces. Melt 2/3 of the chocolate in a heatproof bowl over a double boiler until it reaches 110 F. Remove the bowl from heat and add the

remaining chocolate. Gently stir until all chocolate is melted and smooth.

- b. Microwave Method: Alternatively, melt the chocolate in the microwave in short bursts, stirring frequently until smooth.
3. Add Soy Lecithin: Stir in $\frac{1}{2}$ teaspoon of Soy Lecithin into the melted chocolate. This helps achieve velvety-smooth texture.
4. Incorporate Flavor: Add $\frac{1}{2}$ teaspoon of Super Strength Flavor suitable for chocolate. Choose flavors like Orange Brandy, Irish Cream, or Creamy Hazelnut for delightful combinations.
5. Mix Thoroughly: Mix the ingredients thoroughly to ensure even distribution of flavor and Soy Lecithin.
6. Create Bunny Molds: Pour the chocolate mixture into bunny-shaped molds. Tap the molds gently to remove air bubbles. Make sure to fill up to the rim of the mold, but be careful not to overflow.
7. Set Up: Allow the chocolate bunnies to set up in the refrigerator for a few hours or on the counter until completely solid.
8. Unmold Bunnies: Once set, carefully unmold the chocolate bunnies.
9. Assemble Easter Basket: Use your chocolate bunnies to assemble a delightful Easter basket along with other lollipop treats.
10. Share the Joy: Share your homemade chocolate Easter bunnies with family and friends, creating sweet memories together!

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