



PREP: 10 mins +
chilling
COOK: 20 mins
SERVES: 10

Tim Tam Easter Truffles

Easter is a time for getting together with family and these Tim Tam Easter truffles are a great afternoon activity with the kids — get them to help shape the mixture, dip into white chocolate and pipe pretty patterns on top! This Easter truffle recipe is simple and only takes 30 minutes (plus chilling) to make! While we've used white chocolate Tim Tams to pair with our Queen Strawb'ry & Cream Flavour for Icing, you can always get creative and swap these for your favourite Tim Tams and Queen icing flavours.

Ingredients

Truffle

165g white chocolate Tim Tams
250g cream cheese
1 tsp Queen Vanilla Bean Paste
1 tsp Queen Strawb'ry & Cream
Flavour for Icing

Chocolate

200g white chocolate
Queen Food Colour Gels

Method - Truffle

STEP 1

Combine biscuits, Vanilla Bean Paste and softened cream cheese in a food processor and process until a smooth dough forms. Divide mixture in two bowls and flavor one with Strawb'ry & Cream Flavour for Icing. Cover and refrigerate for 30-60 minutes or until firm enough to roll into balls.

STEP 2

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Ingredients

Royal Icing
Writing Icing Glitter
4 x snap lock bags, for piping

Method - Truffle

Once mixture has firmed a little, scoop mixture into tablespoon sized balls and shape to resemble Easter eggs. Place eggs on a baking tray lined with baking paper and once all formed, refrigerate for 20 minutes until firm.

Method - Chocolate

STEP 1

Once eggs are firm, melt white chocolate in microwave in 30 second increments until melted. Use two spoons to dip truffle into white chocolate until fully coated, shake to remove excess then transfer to baking tray. Repeat with remaining eggs and refrigerate until set hard.

STEP 2

Prepare Queen Royal icing as per instructions on the packet. Separate into four small bowls and tint desired colours using a toothpick. Mix well, then transfer each colour to a snap lock bag. Remove eggs from refrigerator and snip corner of filled snap lock bags to pipe decorations over top of eggs. Use Dr. Oetker Writing Icing Glitter to add further decoration. Chill to harden then place in pretty papers and keep refrigerated until ready to serve.

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