



MINIEGG MARTINI

READY IN: **10 Minutes**

DIFFICULTY: **EASY**

Ingredients:

25g Cadbury's Mini Eggs (or your preferred brand of mini chocolate eggs)

1 tsp Honey

25ml Mozart chocolate cream liqueur

25ml Baileys

50ml Vodka

Ice

Method:

- 1.** Crush the Mini Eggs in a pestle and mortar then tip onto a small plate. Brush the rim of a martini glass with a little of the honey using a pastry brush then dip the glass into the crushed Mini Eggs to stick them on. Pop the glass in the fridge until you need it.
- 2.** Pour the Mozart, Baileys and vodka into a cocktail shaker with a handful of ice and shake until the outside of the shaker feels really cold. Strain into your prepared glass and serve.