

Peanut Free Dessert Eggs

(White Chocolate)

¼ Cup dairy free butter

¼ Cup brown sugar

1 Cup confectioners' sugar

½ Jar peanut-free spread of your choice (I recommend [SunButter](#))

1 ½ Teaspoons vanilla extract

¼ Cup allergy-friendly chocolate chips (I recommend [Enjoy Life Foods](#))

½ Bag dairy free white chocolate chips (such as [Pascha](#))

2-3 Teaspoons spray oil (I recommend [Winona Pure Oil](#))

**Optional cover with sprinkles or drizzle with chocolate*



Prep Time: 15 Minutes

No Bake Time: 45 Minutes

1. Cover a baking sheet with parchment paper and set it aside
2. In a medium pot on low heat, combine the dairy free butter and brown sugar
3. Stir continuously to avoid clumping or burning
4. Once melted, add the confectioners' sugar, peanut-free spread and vanilla
5. Remove from heat
6. Mix in the chocolate chips (this must be done AFTER heating to avoid the inside becoming too firm)
7. Form into small, egg-shapes
8. Place on the prepared baking sheet and cool in the refrigerator or freezer until firm
9. Once firm, melt the white chocolate chips and oil in a small pot
10. Place the formed eggs into the melted chocolate
11. Place them back onto the lined baking sheet to cool completely in the refrigerator or freezer until firm
12. Repeat with an additional layer of melted white chocolate for best results

(Double Chocolate)

Simply follow the recipe above, adding an additional coat of allergy-friendly chocolate on the outside

Serving sizes will vary

