

Homemade Cadbury Creme Eggs

by [scoochmaroo](#) on February 23, 2011

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Intro: Homemade Cadbury Creme Eggs

Cadbury Eggs Decoded! Finally, you can make Cadbury-style Creme Eggs at home any time of year. And you want to know the biggest secret? The recipe is incredibly simple! The molding takes some time and patience, but if you're not concerned about looks, these babies are easy to crank out, and possibly more addictive than the real things.



Step 1: Ingredients

Assemble the following ingredients:

- 170g (1/2 cup) light corn syrup (or golden syrup if you're across the pond)
- 58g (1/4 cup) butter, room temperature
- 375g (3 cups) confectioner's powdered sugar (icing sugar)
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- yellow food coloring
- 1 (12 ounce) bag milk chocolate chips

To make actual hollow eggs with the filling inside, you'll need to acquire some egg molds. Alternatively, you can form the filling and dip it in the chocolate. If you choose the dipping method, you may consider adding 2 teaspoons of non-hydrogenated vegetable shortening to the chocolate to thin it and make it easier for dipping.



Step 2: The Filling

You're going to be really astounded at how easy this is.

Cream together the corn syrup, butter and vanilla.

Sift in the confectioner's powdered sugar and beat until incorporated.

Ok yeah, that was it.

Now to get fancy and separate the filling into whites and yolks!

Take out about a third of the filling and stir in some yellow food coloring. Now you're done!

Put the two bowls in the fridge, as they're easier to work with once they're set up a little.



Step 3: Shaping the Innards

This step is sticky! It helps to keep your hands clean and cold.

Make little yolk balls out of the yellow mixture. Place them on some parchment (seriously, not foil like I did. It was a mess). Put them back in the fridge or even the freezer to firm up. These babies get soft fast!

When the yolks are set up, you can start embedding them in the whites. Scoop an amount of white filling out and flatten it into a circle. Place the yolk ball inside, and wrap the white around it. Know what to do next? Stick it in the fridge.

****If you do decide to use the egg molds instead of the dipping method, a friend recently suggested simply piping the whites and yolks into the chocolate molds with a pastry bag. This would save a LOT of time.

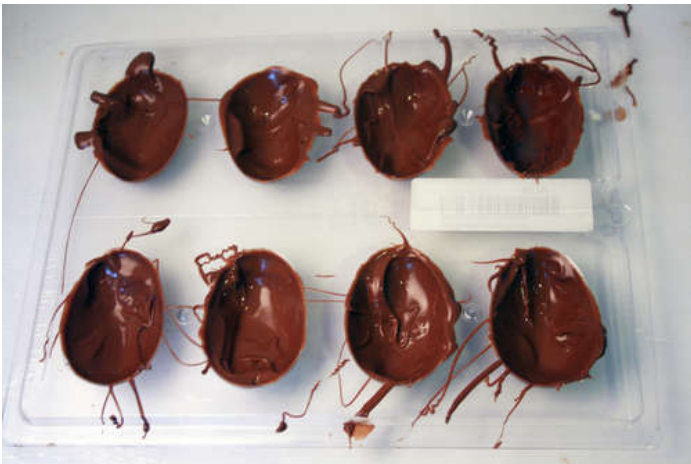


Step 4: Filling the Molds

Melt the chocolate in a double boiler or in short bursts in the microwave. Fill the molds with the chocolate and swirl to coat the sides. Alternatively, use jorgegunn's method as detailed in Handmade Chocolate Boxes to fill the molds entirely, let the outsides set, and pour out the excess.

Once the molds are set, plop a filling ball into half of each mold. Using more melted chocolate, join the two halves of the egg together.

Let set and demold. The freezer does wonders for this step.





Step 5: Alternative Method

If you aren't using molds, you can try this method.

Melt the chocolate + 2 teaspoons of shortening in the microwave in short bursts until just melted.

Either dip fillings into the chocolate with a fork and let set on parchment, or skewer the fillings and dip them that way (a'la cake pops).

Once the chocolate is set, you can dip them again for an extra chocolatey shell!

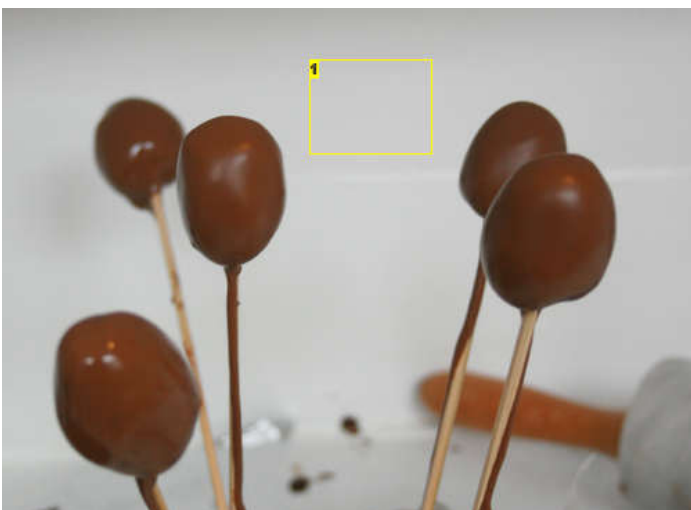


Image Notes

<http://www.instructables.com/id/Homemade-Cadbury-Creme-Eggs/>

1. still egg-like shapes!

Step 6: Do Not Despair

Not all of my attempts were successful, and I feel it's as important for me to share my failed attempts along side my successes.

Here you can see that my shells weren't thick enough or sturdy enough or I didn't let them set up enough. There were a lot of delicious mistakes made this day. And in the end I discovered that the egg shape really isn't necessary to creating a really delicious candy.

Chocolate is hard enough to work with. If you have the patience to attempt adding a mold into the process, go for it. The results will be something truly spectacular!



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Lizziefrog says:

Feb 25, 2011. 3:21 PM [REPLY](#)

I've tried a very similar recipe with Golden Syrup and it wasn't right at all. What does seem to work as a home-made alternative to corn syrup is the following:

- * 2 cups sugar
- * 3/4 cup water
- * 1/4 tsp. cream of tarter
- * dash of salt

Combine all ingredients in a heavy, large pan. Stir and bring to a boil. Reduce heat to simmer and put a cover on for 3 minutes to get sugar crystals off the sides of the pan. Uncover and cook until it reaches soft ball stage. Stir often.

Cool syrup and store in a covered container at room temperature. It will keep for 2 months. Yields almost 2 cups.

(can't recall where I copied this recipe from, but the result is good)

However, if you live near Aldershot, there is an American food store, which also has an online shop that sells corn syrup. Postage starts at £4.50.

<http://www.americansweets.co.uk/american-syrups--molasses-125-c.asp>



carsonbuckingham says:

Feb 27, 2011. 10:53 PM [REPLY](#)

What is cotton-wool? (I'm an American) Do you mean cotton balls? And why would they make the chocolate release easier from the molds? I would think that some sort of lubricant like a light coating of vegetable oil might be necessary, no? I've never made candy before and do want to try it with the molds. How do you get the chocolate out of them without breaking, though?



karlpinturr says:

Feb 28, 2011. 2:19 AM [REPLY](#)

As far as I can tell, from a quick search of WiseGeek.com, Cotton-wool balls and Cotton balls are, indeed, the same thing - so that answers that question...

As for *why* they make the chocolate release easier, I don't know - unless there's some minute amount(s) of oil left after the sterilising process (for the cosmetic ones, at least).

I do, however, know 2 things -

- 1) It's a tip that's been around for a *loooong* time now.
- 2) It works, in my own experience.

If you'd rather go with the veg oil, I'd suggest one of the sprays, for the lightest possible coating, otherwise it'll taint your chocolate.



carsonbuckingham says:

Feb 28, 2011. 3:13 AM [REPLY](#)

Thank you so much! And if you say that cotton balls work, then I'll give them a try!



bpfh says:

Feb 28, 2011. 1:33 AM [REPLY](#)

Hey, thank you!!

I love creme eggs, but where I live (British ex-pat in France) , you cannot source them (since Marks & Spencer closed in paris aeons ago) , and Cadbury France said that they had no plans of exporting them industrially...

So, looks like I have an easter project to work on !!!

Cheers!



nzbellydancer says:

Feb 27, 2011. 4:54 PM [REPLY](#)

Cadbury creme eggs used to be made in New Zealand, well the ones we got here did, along with Moro bars and a few other delightful treats and chocolates, we used to get peppermint creme eggs too, sadly these are gone too, and most of the chocolates are now made in Australia or the UK, I am going to have to try your version as I am sad of being dissappointed with the overseas cadbury products, Moro too sweet - no peppermint creme eggs and the dairy milk choc no longer has the creamy milky taste it used to now its made in Aussie!



sockless says:

Feb 27, 2011. 8:45 PM [REPLY](#)

I agree, the NZ made creme eggs were far better than the British ones!



frydaddy says:

Feb 27, 2011. 8:09 PM [REPLY](#)

CANT wait to try this. Cadburys are the reason I love spring!!! Thanks!



Elensule says:

Feb 27, 2011. 6:59 PM [REPLY](#)

Scoochmaroo, you are my hero. I've added a lot of your 'ibles to my favorites... Can't wait to try this one!!!



Paintballer98 says:

Feb 26, 2011. 7:14 AM [REPLY](#)

these look insanely good, what is the point of the "yolks" and how do these taste, really homemade or like store bought?



mslynie says:

Feb 27, 2011. 7:56 AM [REPLY](#)

The yellow "yolk" replicates the center of the Cadbury's Creme Egg- a yellow yolk, a creamy white surrounding it, and then a delicious chocolate shell. Besides, it wouldn't be an egg without a yolk, now would it? :D



Paintballer98 says:

Feb 27, 2011. 6:10 PM [REPLY](#)

touché'



taz2020 says:

Feb 26, 2011. 11:46 AM [REPLY](#)

They taste homemade, but their really good!



criggie says:

Feb 27, 2011. 5:08 PM [REPLY](#)

Anyone else find the ingredients photo odd? Not one of those brands exists here in New Zealand.... its like reading a really old cook book.



gtoal says:

Feb 27, 2011. 4:33 PM [REPLY](#)

An alternative plan is to wait until three days after Easter when CVS drops the price to 12.5 cents, and buy up every box of 48 left in the store. Two boxes lets you have creme eggs twice a week for a year. And believe me, they *do* keep well enough for a year, I say this from three or four years of personal experience :-)

By the way, heresy it may be, but I much prefer the Orange Creme Eggs nowadays. Makes up for the USA not having soft-center creme-filled chocolates the way Britain has.



moose2good says:

Feb 27, 2011. 7:24 AM [REPLY](#)

Is there a substitute for 'corn syrup'? Just a quick history lesson about the most vile, evil, despicable ingredient 'corn syrup' - 'corn syrup' has been used by chefs for cooking since Neanderthal crawled from the Pleistocene paste and baked cupcakes for his neighbors, the Cromagnon's. Corn syrup was the cause of more deaths than the Black Plague, and was the direct reason the levies failed in New Orleans after Katrina, since the explosives Bush planted in the earthen dikes were manufactured with corn syrup. Bad, bad, bad, BAD 'corn syrup'!!!



ardrhi says:

Feb 27, 2011. 9:49 AM [REPLY](#)

No, no no! Wrong!

Corn syrup = glucose = same stuff your entire body runs on.

High fructose corn syrup != corn syrup. They are different beasts. Get this straight! HFCS contains 55% fructose, which breaks down in the liver to fat and toxins, and is not good for you.

Plain old corn syrup is just glucose and is harmless like mice, except that it has exactly the same potential to raise your blood sugar as any other kind of glucose.



moose2good says:

Feb 27, 2011. 4:21 PM [REPLY](#)

Sorry 'bout that; my tongue was firmly in my cheek when I commented. Thanks for the information though! Hysteria is not just a Def Leppard album from 1987 (I know, I know, my age is showing...). I get a real kick from the 'chicken littles' that find intrigue, conspiracy, death and dismemberment around every corner of our lives....



amckeen says:

Feb 27, 2011. 12:26 PM [REPLY](#)

I agree - regular corn syrup is not bad like high-fructose corn syrup, but if you want to avoid it, try Lizziefrog's ultra-saturated sugar solution posted Feb. 25.

Golden syrup is a cane sugar product, not a corn product. You may need to experiment a little to get the consistency you want in the finished product. Try a little more or less confectioners' sugar. I found golden syrup in my local (Connecticut) grocery store.



ardrhi says:

Feb 27, 2011. 5:24 PM [REPLY](#)

When it's in large quantities like this, it's being used to overbalance the recipe with glucose, to make the crystals formed very soft and squishy, and to prevent excess hard crystallization. It does this because having large amounts of pure glucose in the solution "gets in the way" of the sucrose forming large, regular crystals.

A small amount in fudge prevents it from turning grainy and nasty, and gumdrop or soft candy recipes from getting too hard and crackly. When you see a recipe with a larger amount over a tablespoon or two, it's because the glucose is a major constituent in making the candy soft and gooey, like the inside of the egg. Substituting will make it much harder to achieve the same results.

Oh, and those who swear by "agave nectar"? It isn't some magical substance -- it's just sugar like any other sweet extract. It isn't some newfangled sugar substitute, it's just extracting sugar from a different source than cane.



moose2good says:

Feb 27, 2011. 4:21 PM [REPLY](#)

Sorry 'bout that; my tongue was firmly in my cheek when I commented. Thanks for the information though! Hysteria is not just a Def Leppard album from 1987 (I know, I know, my age is showing...). I get a real kick from the 'chicken littles' that find intrigue, conspiracy, death and dismemberment around every corner of our lives....



SageMinto says:

Feb 27, 2011. 3:38 PM [REPLY](#)

My mom LOVES cadbury. These would've been perfect to make on her birthday about two months ago. xD

Anywho, I am definitely making these once I have some chocolate. I am so excited!! :D



amenhotep4 says:

Feb 27, 2011. 3:36 PM [REPLY](#)

Brown Rice syrup is a perfect 1:1 corn syrup substitute. a little dark in colour but same exact consistency. (I'm allergic to corn. subbing is life)



Dr Qui says:

Feb 25, 2011. 2:39 PM [REPLY](#)

Nice lble.

I have gone off the real Cadbury's cream eggs since I saw how they were made on some TV show about enzymes.

Cadbury's use a hard sugar yoke and white which is easy to make in the factory, they then inject an enzyme that starts to digest the sugar and makes it turn gooey, the process takes about 4 weeks to get to the right gooeyness.

This is why they only have a production run of a few months and this is why they are really runny when you spot them in shops past Easter time. they also don't have as long a self life than other chocolates because of this.

If you don't believe this check for the needle hole on the top of the egg where the stuff is injected.



mishoo says:

Feb 26, 2011. 9:21 PM [REPLY](#)

Not to be argumentative, but although your comment is technically correct, it's a little... hysterical.

The enzyme you're talking about is called invertase. Table sugar (sucrose) is composed of glucose and fructose; all invertase does is separate the sugar molecule (sucrose) into glucose and fructose, two natural, common food components that most of us consume every day, either as sucrose or in their separate forms.

It's not freaky science or super chemical engineering; it's comparable to adding bacteria/enzymes to milk in order to create cheese. And actually, bees use a form of invertase to convert nectar to honey. I promise you, invertase is so common, you probably ingest it regularly without knowing it.

(in the interest of full disclosure - not to brag - I'm a chef and pastry chef and work with this kind of stuff on a regular basis. there's really nothing to fear. enjoy your Cadbury eggs - they miss you!) :-)



Grouchy1 says:

Feb 27, 2011. 1:26 PM [REPLY](#)

...And long before the Cadbury bunny started laying eggs, candymakers were using the same technique to make chocolate covered cherries runny on the inside.

Just to fill out a little more of the science, fructose and glucose do not crystallize readily, and much less readily than sucrose. As the sucrose is converted to fructose and glucose, those two sugars go back into solution, making the egg runny. In theory you could try making the yolk with invertase and the white without, you could roll a ball of yolk, cover it with white, and depending on the action of the invertase, you might get a runny yolk surrounded by a solid white.

Duncan Hines used a similar technique back in the early '80s to make a chocolate chip cookie that was crisp on the outside but chewy in the middle, just like a freshly baked homemade cookie. Instead of invertase, they just made two doughs, one with fructose and one without.



ricardjorg says:

Feb 27, 2011. 1:13 PM [REPLY](#)

They also do that in the After Eight chocolate's filling. It also gets softer with time. But still good =D



Dr Qui says:

Feb 27, 2011. 8:29 AM [REPLY](#)

Yep, that filled in the bits that I had forgotten.

I still eat them but not so often but only when they appear at the start of the year, I always check the best before date on them now.

It's the reduced shelf life that puts me off them, you know what small corner shops are like for buying in bulk. This explains why when you find cream eggs in so little shop in September or later that the filling is a runny as syrup.

Cheers for filling in the blanks.



Vengeance says:

Feb 27, 2011. 6:05 PM [REPLY](#)

Actually, after a while it starts to resolidify. You'd know this if you've ever bought them in bulk yourself as I do. They start off nice and gooey(the way I like them) and after a couple of months they start to get harder. I don't like them as much when they start to get harder.



mishoo says:

Feb 27, 2011. 12:40 PM [REPLY](#)

Yeah, the "shelf life" issue, I can get behind. Although I love the really super-runny ones. That's the way I like my REAL eggs, too, though, so I might just be super-gross. :-)



etopsirhc says:

Feb 27, 2011. 1:26 PM [REPLY](#)

i think i know a way around the "not thick enough shell" problem

fill the half molds all the way and let them sit for a little while , just until they firm up some , then scoop out the area for the filling and add that , then to make sure the edges seal add some more warm chocolate , or heat up the edges b4 putting the molds together . that should give a thicker shell , but will take a little more time



firefly68 says:

Feb 27, 2011. 1:09 PM [REPLY](#)

Oh lord, there goes the diet! Scooch, you said you could use a pastry bag to inject the filling into the molded chocolate. How would you get the yolk in the middle??



rodbotic says:

Feb 24, 2011. 4:36 PM [REPLY](#)

were not the original gooey? I remember the yoke stretching a great distance after cracking.



lyonpridej says:

Feb 27, 2011. 1:01 PM [REPLY](#)

Yes, the originals were more gooey & stringy than what's on the market now. I remember when they 1st came out, I was so addicted to them! I loved the way they felt in my mouth & the way the yolk being gooey & stretchy. Then they must have changed their formula because the whole texture changed (I think they became sweeter too)& hasn't been as good since. I'm wondering now if it had something to do with when the companies switched to using the HFC instead of real sugar, maybe that changed it? In which case, these would be more like the originals! I want to try this with dark chocolate!



scoochmaroo says:
Oh yeah, it gets gooey!

Feb 24, 2011. 4:42 PM **REPLY**



SeaLion says:

Feb 27, 2011. 8:50 AM **REPLY**

I went to the Cadbury factory up in Bourneville a couple years back and saw how they made Creme Eggs (and how they wrap them...apparently Cadbury spent £1m on a new machine to wrap these eggs since the old one occasionally does not wrap them up perfectly enough). The only difference is that Cadbury uses a more liquidy white and yoke...they fill the chocolate shells with the white and a dollop of yolk on one side of the mould and then close the mould like a book and let the thing set...I guess this is kind of a more difficult to achieve thing in a kitchen like mine (especially if the white and yolk is preferred over the chocolate shell...)...not to mention, not everyone has a Creme Egg machine in their kitchen...so many thumbs up for this 'ible! :D
You reckon I can skip the chocolate shell and just have the white and yolk? :3
(by the way, looking at this instructable at 4:45pm and feeling the greatest urge for a snack...it makes me drool...:P)



Arendos says:

Feb 27, 2011. 12:53 PM **REPLY**

The world would be a better place if every kitchen had a Creme Egg machine. Nobody cares about Coffee Makers, so that's a perfect alternative.



amckeen says:

Feb 27, 2011. 12:30 PM **REPLY**

Just a note for everyone who says they want to avoid corn syrup - would that include corn starch as well? If so, then be aware that confectioner's sugar has corn starch added to prevent it from hardening into a brick.



blix123 says:

Feb 27, 2011. 11:34 AM **REPLY**

If corn syrup is just glucose can you not use glucose syrup, they sell it in most of the supermarkets in the UK?



cogni says:

Feb 27, 2011. 11:03 AM **REPLY**

These look great! I go to Britain at Christmas and in summer, but never at Easter--so I have never been able to get Cadbury Creme Eggs; only as an occasional gift brought over the pond. I'll try light corn syrup first (which is only bad for you if you eat a lot of them and have a high sugar diet to begin with).

Then I'll have a go with golden syrup, which has a lovely, slightly caramelized flavor. (Corn syrup is just pure sweetness with no additional taste.) . Golden syrup is available in international markets in the U.S.--Fiesta Grocers in Texas, but also probably anyplace that caters to Caribbean people.

Golden syrup is probably too thick to use in this recipe as is; I would suggest heating it and whipping a little water into it when hot, to make the consistency more like light corn syrup. That is what I do when trying to use American recipes in New Zealand, where only ancestral British ingredients like golden syrup are found.



tofu4tortoise says:

Feb 27, 2011. 10:24 AM **REPLY**

do you think i could substitute the corn syrup with sweetened condensed milk? i just like the idea of a more milky base for the creme. and how well do these store at room temperature? with the butter and all...



Jaruemalak says:

Feb 27, 2011. 10:11 AM **REPLY**

These are very good, and very close in flavor. The only way they will taste pretty much exactly like Cadbury Eggs is if you use the same chocolate and the exact same other ingredients they use at the Cadbury plant. More bother than it is worth, because these have a great flavor all their own, and best of all, you made them yourself!

I did make some using a couple melted Cadbury chocolate bars instead of chocolate chips, and the flavor is closer. But, as I said before, more trouble than it's worth. Following the recipe as shown gives great results and creates a lot of messy fun in the kitchen!



tofu4tortoise says:

Feb 27, 2011. 10:08 AM **REPLY**

how well would these store at room temperature? with the butter in the cream and all...



tofu4tortoise says:

Feb 27, 2011. 10:01 AM **REPLY**

how well would these store at room temperature? by having butter in them and all?



yparsons says:

Feb 25, 2011. 4:16 PM **REPLY**

I *would* be stroked about these, but I don't eat *anything* with corn syrup in them. Maybe a less toxic recipe is in order?



ardrhi says:

Feb 27, 2011. 9:44 AM **REPLY**

There's a difference between actual "corn syrup" and "high fructose corn syrup" -- don't get those mixed up. Light corn syrup should be primarily glucose. "High fructose corn syrup" is an artificially produced admixture of fructose and glucose, primarily made because it is sweeter than sugar and cheaper.

Light corn syrup is used in candymaking because the addition of straight glucose to the supersaturated sucrose solution prevents premature crystallization. It isn't the same stuff as the HFCS you'll find in sodas, and just about every other damn product on the market. Though table sugar itself isn't much healthier, the fructose component is just as unhealthy from THAT as it is coming from HFCS.



sindaear says:

Feb 27, 2011. 8:22 AM [REPLY](#)

Corn syrup is not "toxic". The reason it is considered bad is because it is high in calories for a small amount and it is put into everything. It's like eating a spoonful of sugar with every bite. (That's an exaggeration but you get the idea) But it isn't in any way poisonous (which is the definition of toxic). It is very definitely not good for you if you eat a lot of it, just like any form of sugar.



danloeser says:

Feb 27, 2011. 7:49 AM [REPLY](#)

You're thinking of high fructose corn syrup, which is really bad for you. This uses regular corn syrup, which has been around a lot longer and is a necessary ingredient in many candies and pastries and is no less healthy than cane sugar.



kage_no_akiri says:

Feb 27, 2011. 8:43 AM [REPLY](#)

exactly cus its fructose that isnt metabolized and prevents insulin release so you dont realize youre full. plus it gets stored as fat since its not broken down like glucose.

from <http://lowcarbdiets.about.com/od/nutrition/a/fructosedangers.htm>

"When glucose enters the bloodstream, the body releases insulin to help regulate it. Fructose, on the other hand, is processed in the liver. To greatly simplify the situation: When too much fructose enters the liver, the liver can't process it all fast enough for the body to use as sugar. Instead, it starts making fats from the fructose and sending them off into the bloodstream as triglycerides.

This is potentially bad for at least three reasons:

High blood triglycerides are a risk factor for heart disease.

Fructose ends up circumventing the normal appetite signaling system, so appetite-regulating hormones aren't triggered--and you're left feeling unsatisfied. This is probably at least part of the reason why excess fructose consumption is associated with weight gain.

There is growing evidence that excess fructose consumption may facilitate insulin resistance, and eventually type 2 diabetes. However, some of this effect may be from chemicals in soda which reacts with the high fructose corn syrup."

kenkou ooku no seimi
good health much life



Beeserk16 says:

Feb 27, 2011. 12:03 AM [REPLY](#)

That seems a little dramatic. It's a chocolate and sugar dessert. If you're that worried, skip it. More for us ;)

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