

## Watermelon Ladybirds

### Ingredients:

- 1/2 seedless watermelon
- 100g dark chocolate
- [edible candy eyeballs](#)
- handful dark chocolate chips



### Method:

Line a baking tray or plate with grease-proof or baking paper. Check the tray size first to make sure it will fit in your fridge!



Cut the watermelon into rounds, about 1-2cm thick. Using round cookie cutters, cut circles from the watermelon slices.

Cut a thin triangle into each circle of watermelon, to form the wings.



Place the watermelon circles on a couple of pieces of kitchen paper and pat to remove excess water.

Break the dark chocolate into a small microwave safe bowl or jug, then cook in the microwave for 30 second bursts, stirring between each one to ensure it melts evenly. Be careful not to overheat or burn the chocolate, heat only until just melted and smooth.



Dip a watermelon circle into the dark chocolate to make the ladybirds head. Place on the prepared tray and repeat until you have used up all the circles.

Add 2 candy eyeballs to each ladybird.



Finish by pushing 4-6 dark chocolate chips, point side down, into each ladybird for the spots.

Place in the fridge until set, then serve immediately.



Note: The watermelon ladybirds need to be eaten on the same day that they are made, to avoid the chocolate reacting with the high water content of the watermelon.