



## Easter Basket Pick: Norman Love's Chocolate Easter Eggs



[Photographs: Carrie Vasios Mullins]

It's easy to taste a lot of bad (albeit bad but cute) chocolate confections around Easter. Here's one answer to the bad basket: the Florida-based confectionary [Norman Love](#), who has a line of ganache filled chocolate eggs which actually taste as good as they look.



*lemon cream and orange cream*

The eggs all sport thin chocolate shells and dense, smooth fillings. They're not the kind of chocolates that you break open and the filling oozes out—perhaps a little texturally uniform but better on a day when people are wearing their finest.

There are 10 flavors and few duds, though if you're hand picking your basket I'd stick first to the appropriately Floridian flavors: Orange Cream, which is made from Florida oranges and accented with vanilla in a white chocolate shell to create a creamsicle effect, and Lemon Cream, which is refreshingly bright and tart. Coconut Cream, which features coconut cream, shredded coconut, and a white chocolate shell, was another favorite because it tasted like true coconut, not sun tan lotion, and wasn't overly sweet.



*coconut cream and caramel cream*

If you're not a fruit person, the Coffee Cream (fresh ground coffee mixed with milk chocolate in a milk chocolate shell) was rich and, despite the milk and not dark chocolate, potent. The Salted Caramel Cream was a little on the sweet side but finished with notes of burnt toffee.

Chocolate eggs are available for purchase at Norman Love stores or [online](#).

**About the author:** [Carrie Vasios Mullins](#) is the editor of *Serious Eats: Sweets*. She likes to peruse her large collection of cookbooks while eating jam from the jar. You can follow her on Twitter [@carrievasios](#)

