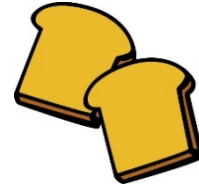


Easter Recipes

French Toast Casserole

Ingredients:

¼ cup butter, melted
¾ cup packed light brown sugar
1 loaf brioche or challah, cut into 1½" slices
8 eggs, slightly beaten
1 cup whole milk
1 tablespoon vanilla extract
1 teaspoon ground cinnamon
¼ teaspoon ground ginger
½ cup pecans, chopped
⅛ teaspoon salt
Maple syrup and powdered sugar for topping



Directions:

In a small bowl, combine brown sugar and melted butter and pour on the bottom of a 9" x 13" baking dish. Arrange slices of bread in the baking dish.

Combine milk, eggs, vanilla, salt, cinnamon, and ginger in a bowl and pour evenly over bread slices. Sprinkle chopped pecans over bread slices.

Wrap tightly with plastic wrap and place in the refrigerator for 4-12 hours.

Take the casserole out of the fridge for at least 10 minutes while you preheat the oven to 350° F.

Bake casserole for 30-35 minutes. Loosely cover with foil for the last 10 minutes or so to keep the casserole from drying out. Remove casserole from oven and let it cool slightly before serving. Serve with powdered sugar and maple syrup.

Rice Cereal Nests

Ingredients:

3 tablespoons butter
1 (10-ounce) bag of marshmallows
6 cups crisp rice cereal
Shredded coconut
Robin eggs candy



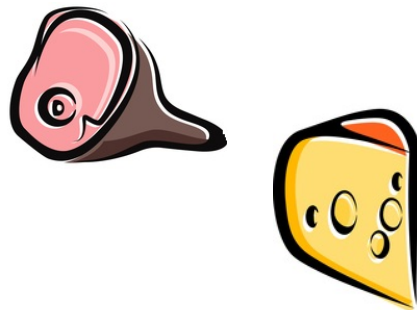
Directions:

Melt the butter over medium heat and stir in the marshmallows. Continue stirring until completely melted. Pour the mixture over the crisp rice cereal and stir until well combined. Spray a muffin tin with cooking spray and add marshmallow/rice mixture, shaping into nests. Spray a spoon with cooking spray and use it to help make the indents. Let the nests cool in the pan. When cool, pull them out. Fill each nest with a small amount of shredded coconut and 3 Robin's egg candies.

Hot Ham and Cheese Sliders

Ingredients:

1 package Hawaiian Rolls
Deli Ham, sliced
Cheese, sliced
5 tablespoons butter
½ teaspoon garlic powder
1 tablespoon mustard
3 teaspoons packed brown sugar
½ teaspoon Worcestershire sauce
¼ teaspoon salt
Poppy seeds



Directions:

Slice the whole package of rolls in half lengthwise, without breaking them apart. Lay the bottom half in an 8" x 11" pan. Evenly pile on ham and cheese. Top with the other half of the rolls.

Prepare sauce by heating the butter, sugar, Worcestershire sauce, mustard, garlic powder, and salt in a small pan. Whisk just until it's smooth and melted. Evenly drizzle the butter glaze over the sandwich. Sprinkle with poppy seeds. Cover the pan with foil and bake at 350° F for 15 minutes and remove foil and bake 5 minutes longer.

Pastel Mint Patties

Ingredients:

¼ cup butter, softened
⅓ cup light corn syrup
4 cups powdered sugar, divided
1 - 2 teaspoons mint extract
Food coloring
½ cup granulated sugar (to roll balls in)



Directions:

Combine butter and corn syrup together in a small bowl. Add 2 cups powdered sugar and your choice of extract, and beat until well combined. Add extract ½ teaspoon at a time until the mixture reaches your desired flavor. Stir in an additional cup of powdered sugar.

Turn bowl onto a cutting board sprinkled with last cup of powdered sugar. Knead the mixture until sugar is absorbed and is completely smooth.

Divide dough into 4 portions. Tint 1 portion pink, 1 green, 1 blue and 1 yellow. Shape into ¾" balls and roll in granulated sugar. Flatten gently with a fork. Let candies stand, uncovered, at room temperature for 1 day. Store in an airtight container.

Egg Salad Sandwiches

Ingredients:

3 eggs
1 tablespoon mayonnaise
1 teaspoon Dijon mustard
1 tablespoon chives
Salt & pepper
4 slices wheat bread
Arugula



Directions:

Place eggs in a pan, cover with cold water, and bring to a boil. Cover pan and turn off heat. Let sit for 8 minutes. Fill pan with cold water to stop cooking.

Peel eggs, roughly chop and place in a bowl. Add mayonnaise, mustard, chives, salt, and pepper. Gently mix. If mixture is too dry, slowly add a little more mayonnaise. Garnish bread with arugula and place half the mixture on each sandwich.

Traditional Easter Bread

Ingredients:

24 ounces beer
2 pounds brown sugar
½ cup butter
6 eggs
1 teaspoon vanilla
9 cups flour
¼ cup baking powder
3 cups raisins
3 cups candied fruit



Directions:

Heat oven to 350° F. Lightly grease 4 loaf pans. In a saucepan over medium low, mix together the beer, sugar and butter. When sugar and butter have melted completely, remove from heat and set aside to cool. Once cooled, add in the beaten eggs and vanilla.

Mix together flour, baking powder, raisins, and candied fruits in a separate bowl. Add in the wet mixture gradually, mixing alternately. Pour into greased loaf pans. Bake for 90 minutes, or until fully cooked and golden brown.

Coconut Cream Eggs**Ingredients:**

8 ounces cream cheese, softened
1 tablespoon butter, softened
4 cups powdered sugar
1 cup shredded coconut
1 tablespoon shortening
2 cups semi-sweet chocolate chips

**Directions:**

Using a hand mixer, beat cream cheese and butter until blended. Incorporate powdered sugar and coconut. Refrigerate for 1 hour or until easy to mold with hands.

Prepare a baking sheet by lining with wax or parchment paper. Dust your hands with powdered sugar and mold mixture into egg shapes. Place on a prepared baking sheet. Place in freezer for 2 hours or until eggs are firm.

Melt chocolate chips and shortening in microwave by heating for 30 seconds then stirring and repeating until melted and smooth. Dip eggs into chocolate mixture insuring that they are completely coated. Place back on prepared pan. Refrigerate until hardened.

Carrot Cookies

Ingredients:

1 cup shortening
¾ cup sugar
1 egg
1 cup cooked, mashed carrots
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
Orange Icing, below



Directions:

Beat shortening, gradually adding sugar until light and fluffy. Add egg, carrots and vanilla. Beat well after each addition. Sift together dry ingredients. Stir into carrot mixture and mix well. Drop by tablespoonfuls onto greased baking sheets. Bake at 350° F for about 20 minutes. Spread with orange icing (recipe below) while cookies are still warm.

Orange Icing:

Grated rind of 1 orange
Juice of ½ orange
1 tablespoon butter
1 ¼ cups sifted, powdered sugar

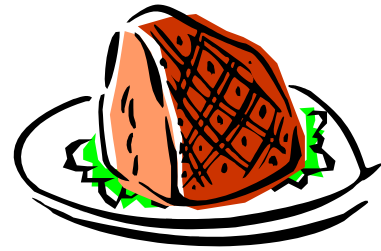
Directions:

Combine juice and orange rind with butter; stir in sifted powdered sugar. Add more juice or confectioners' sugar as needed.

Easter Ham

Ingredients:

One whole bone-in ham
1/3 cup mustard
1/3 cup syrup
2 tablespoons brown sugar
2 teaspoons onion powder



Directions:

Heat oven to 325° F. Prepare ham by rinsing and patting dry. Combine mustard, sugar, syrup, and onion powder in a bowl. Place ham in an oven roasting pan, and glaze with the mixture using a pastry brush.

Roast ham in the preheated oven, uncovered, for about 2 hours, until golden and fully cooked. Let cool at room temperature for about 10 minutes before serving or carving.

Classic Deviled Eggs

Ingredients:

12 hard-cooked eggs, peeled and cut lengthwise
1/2 cup mayonnaise
1 teaspoon dry ground mustard
1 teaspoon white vinegar
1/4 teaspoon salt
1/2 teaspoon ground black pepper
Paprika for garnish



Directions:

Remove the egg yolks to a small bowl and mash with a fork. Add mayonnaise, mustard powder, vinegar, salt, and pepper and mix thoroughly. Fill the empty egg whites with the mixture and sprinkle lightly with paprika.

Carrot Salad

Ingredients:

Zest and juice of 2 limes
3 tablespoons extra-virgin olive oil
2 tablespoons honey
½ teaspoon dry mustard
⅛ teaspoon crushed red pepper
Salt
¼ pound carrots, peeled and sliced crosswise
½ cup sliced, dried apricots
3 small scallions, sliced



Directions:

In a medium pan over low heat, cook lime juice, olive oil, honey, mustard, and red pepper until warm, about 1 minute. Remove from heat and cover. In a large pot of boiling salted water, cook carrots until just tender, 2 to 3 minutes. Drain and transfer carrots to a serving bowl. Add dried apricots and scallions. Toss salad with warm honey-lime dressing. Sprinkle with lime zest.

Egg in a Basket

Ingredients:

6 small squares of puff pastry
6 eggs
3 scallions
Grated cheese
Salt, pepper



Directions:

Grease a muffin tin. Place a sheet of puff pastry in each greased cup. Push it down so it's easy to fill, being careful not to poke holes, and making sure a little of the puff pastry comes out on top to create the basket effect.

Slice the scallions into small rings. Put a little bit of grated cheese and some scallion on the bottom of the pastry cup. Crack an egg in each cup and sprinkle some more cheese and a couple of rings of scallion on top of the raw egg. Grind a little fresh black pepper over the egg.

Place muffin tin with puff pastry and eggs in a pre-heated oven at 350° F and bake until the visible part of the puff pastry is puffed and crispy and the egg is cooked. Remove the puff pastry baskets from the muffin tin and serve.

Pineapple Upside-Down Cake

Ingredients:

1 box yellow cake mix, prepared according to package directions

Eggs

Oil

Water

1 cup dark brown sugar

¼-½ cup butter

1 (20-ounce) can sliced pineapple

1 (8-ounce) jar maraschino cherries

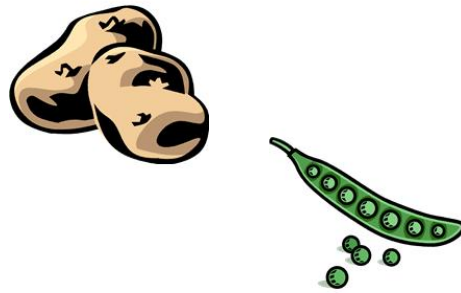
**Directions:**

Prepare cake batter and set aside. Cut up butter in small pieces and place all over the bottom of the oblong pan. Sprinkle brown sugar generously over the butter. Place pan on the stove (or in the oven) and heat slowly, until butter and sugar melt to a liquid then remove from heat. Evenly space the pineapple slices around the bottom of pan in the heated sugar and butter. Place the cherries between the pineapple slices. Pour cake batter on top of the pineapples. Place in oven and bake as directed on cake box. As soon as cake is done, place a plate over the cake and turn upside down and carefully remove pan.

Creamy Potatoes and Peas

Ingredients:

6-8 new red potatoes, cubed
3-4 tablespoons butter
¼ cup flour
1 cup milk
Salt and pepper
1 cup peas



Directions:

Boil potatoes in salted water until fork tender, approx. 10-15 minutes, depending on the size of potato cubes. Drain and set aside. In a medium saucepan, melt butter over medium heat. Slowly add flour, stirring, until flour/butter mixture becomes doughy. Slowly add milk, whisking constantly, until mixture becomes smooth and creamy, like a gravy consistency. Add salt and pepper to taste. Add peas and bring to a slight simmer. Carefully fold creamy mixture into potatoes until potatoes are covered. Serve hot.

