

THE MICRO WAY LANI BLOOMER



Home Made Candy Easter Eggs

Today's recipe for Easter eggs came to me from a friend's aunt. This delicious candy has become an Easter tradition in our family. If you try them, they just might be a new tradition in yours.

The butter cream filling is very versatile, you can add your own favorite ingredients and flavors. For instance, add cocoa powder and chopped nuts for chocolate nut filling; or chopped dried fruit and nuts for fruit and nut eggs. Well drained crushed pineapple and coconut will give you tropical eggs.

When inventing your own fillings, keep the ingredients dry, so the filling will be firm enough to shape. If it gets too soft, add more confectioner's sugar; if it becomes too crumbly, add a little milk.

The high sugar content in the

filling keeps the eggs from spoiling, so refrigeration is not necessary. The eggs can be frozen or refrigerated if desired, but the cold temperatures may streak or spot the chocolate coating.

Auntie Ann's Easter Eggs Butter Cream Filling:

- 1 stick butter or margarine
- 1 8-ounce package cream cheese
- 1 tablespoon vanilla
- 1 teaspoon salt
- 3 pounds (3 boxes) confectioner's sugar
- Milk, as needed
- Flavorings (choose one of these):
- 3 cups shredded coconut
- 3 cups creamy peanut butter (soften in microwave for easier mixing)

1. Unwrap butter and cream cheese and place on a small plate. Microwave on medium low (30,3,defrost) for 1 to 1½ minutes

until soft but not melted.

2. Combine softened butter, cream cheese, vanilla, and salt in mixer bowl. Beat until light and fluffy. Stir in 2½ to 3 pounds sugar, mixing thoroughly. Filling should be stiff and firm, but still creamy. It should not be crumbly or sticky. If it is too crumbly, add milk, 1 tablespoon at a time until creamy. If filling is too sticky, add more confectioner's sugar until no longer sticky.

3. For butter cream eggs, use filling as is. For other flavors, add flavoring desired and mix until thoroughly blended. Mix or knead by hand if your mixer is not powerful enough to handle the filling.

4. Shape into eggs and place on wax paper lined cookie sheet. Recipe makes 3 to 4½ pounds filling, depending on flavoring added. This makes 6 to 9 large (about ½ pound) eggs, or more of a smaller size. (Small eggs are much easier to dip!)

Tips:

— If you want to make several different flavored eggs, divide butter cream filling in half or thirds, and reduce amount of flavoring accordingly.

— Store eggs at room temperature until dipping. If eggs are too cold, chocolate may get grey streaks.

— Eggs are easier to dip if you let them set at room temperature

overnight or for several hours before dipping.

Dark Chocolate Coating:

1 pound milk chocolate, such as 2 large candy bars
6 to 8 blocks unsweetened baking chocolate

2/3 "cake" paraffin (Paraffin usually comes in 1 pound boxes with 5 "cakes" in the box. Use 2/3 of one of these "cakes".)
Dipping tools or 2 forks and a large spoon

1. Break milk and baking chocolate into pieces in a dry 2-quart casserole or bowl. Shave paraffin into very small bits, and mix with chocolate.

2. Leave uncovered and microwave on medium (50,5) for 5 to 6 minutes, stirring well every two minutes, until paraffin melts and mixture is smooth and glossy. (See Tips below.)

3. Using a dipping tool or two forks to hold an egg, dip each egg in the chocolate. If the chocolate is not deep enough to cover the egg, set each egg, one at a time, down into the chocolate coating. Use a large spoon and quickly spoon chocolate over the top of the egg, until it is evenly coated. Using the spoon, lift one end of the egg slightly, so you can slip a fork under the middle of the egg to lift it out.

4. Let coated egg drip a few seconds over the dipping bowl, then place on a wax paper lined cookie sheet to harden. (To get the egg off the fork and onto the paper, set one end of the egg down on the paper. Using the tip of the second fork, hold the egg underneath the other end. This frees the fork in the middle so you can slip it out and let the egg settle down onto the paper.)

5. After eggs harden, place each egg on a small doily or a paper baking cup (cupcake size for large eggs, or 2-inch size for small eggs). Decorate tops if desired. Store, covered, at room temperature.

TIPS:

— For milk chocolate coating, omit the baking chocolate. Other directions remain the same.

— Make sure you use dry utensils, since water, even a drop or two, may make the chocolate dull and gummy.

— Chocolate usually holds its shape, even when melted, until you stir. Stir well before microwaving longer.

— Paraffin contains no moisture, so microwaves won't melt it. The heat from the melted chocolate will melt the paraffin, if it's in small enough pieces. If the chocolate melts but not all the paraffin is melted, stir mixture for several minutes until the paraffin melts. If necessary, microwave on medium a minute or two longer, but be careful not to overheat the chocolate.

— If chocolate cools too much while dipping, reheat on medium (50,5) for about a minute, then stir.

— Use extra chocolate for dipping pretzels, crackers, candy moulds, etc.

Use this quick icing to decorate the top of the eggs, if desired, using a decorating tip or bag. It becomes very hard.

Quick Decorative Icing

- 1 egg white
- 2 cups (about) sifted confectioner's sugar
- Juice of ½ lemon, about 1½ tablespoons

1. Beat egg white until stiff. Gradually add 1 cup sugar and the lemon juice. Add additional sugar until you get a stiff icing. If using regular food coloring instead of the thicker paste colors, make the icing very stiff.

2. Divide in small bowls and stir in colorings desired. Cover with damp cloth until ready to use.

3. Pipe names, flowers, etc. on eggs as desired. Use different designs or colors to distinguish different flavored eggs. Let dry and harden before covering.

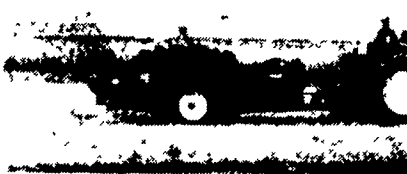
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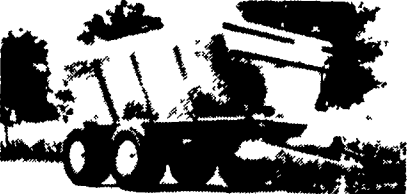
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FFA plans spring 'branding' drive

ALEXANDRIA, VA — Members of FFA chapters across the nation will be visiting farms this spring to "brand" every tractor with a decal urging safe tractor operations in an attempt to save lives and prevent injuries.

FFA'ers, with the sponsorship of International Harvester Company and Case IH, will locate and "brand" tractors with a heart decal which reads: "Please be careful, we love you." It is signed, "Your family."

The campaign was initially the idea of Lena Schalow, a farm wife in Minnesota who lost her husband in a tractor accident.

Members will call on tractor dealers, farm supply stores and agricultural agencies for help in locating all tractor owners who will be contacted to arrange visits

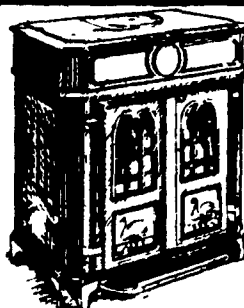
to brand every tractor possible on every farm, large or small.

Particular emphasis is being placed on older tractors, which are more vulnerable to accidents and on which rollover protective structures cannot be installed. These machines require extra care on the part of the operator.

Statistics show that each year more than 500 tractor operators lose their lives because of haste, fatigue or carelessness. Farmers will be given a tractor safety brochure at the time that decals are placed on their tractors to complete the impact of the safety message.

Each FFA chapter participating will receive an award from the National FFA, with special recognition for chapters with 100 percent membership participation.

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