

Home on the Range

Easter Treats

If you are not adept at making candy from scratch, you can use ready-make candies and cookies to create spectacular treats.

Gather the ingredients and supplies you'll need and get ready to wow the kids and their friends with your creativity and know-how.

Hopping down the bunny trail was never so rewarding and fun-filled as these ideas, shown in the picture, from Aseptic Packing Council, Jelly Belly Jelly Beans, and Oreo Chocolate Sandwich Cookies.

SOUTHERN PECAN PRALINES

3 cups sugar, divided
1 teaspoon salt
1 can evaporated milk (rinse can with a little water)
½ teaspoon baking soda
½ cup butter
1 teaspoon vanilla
1 quart pecans, toasted

Combine two cups sugar with salt, milk, and baking soda. Set aside. Caramelize 1 cup sugar in iron skillet over low heat. Pour milk mixture into the caramelized sugar, stirring until well mixed and sugar is dissolved. Cook to soft boil stage. Remove from heat, add butter and vanilla. Beat with wooden spoon until it loses the shine. Add pecans and drop by spoonfuls onto waxed paper. If mixture gets too hard to drop, place back on heat and add a little water. Makes 12 small pralines.

Eileen Greenaway
Somerville, NJ

PETER RABBIT MILK SHAKE

2 large carrots, peeled, quartered
1 cup milk
1 tablespoon honey
1 pint frozen vanilla yogurt
¼ teaspoon ground cinnamon
Prepared whipped topping
Few drops green food coloring

Blend carrots, milk, and honey in electric blender until smooth. Add frozen yogurt and cinnamon; blend 1 minute or until smooth. Pour into four 6-ounce glasses. Top with prepared whipped topping tinted with green food coloring. Serve immediately.

MOUNDS CANDY

1 cup granulated sugar
½ cup water
1½ cups corn syrup
5 cups shredded coconut
¼ teaspoon vanilla
Milk chocolate merkins

Combine sugar with water and syrup; stir over heat to dissolve sugar. Cook without stirring to 236 degrees or softball stage. Remove from heat, add coconut and vanilla. Cool. With a teaspoon, shape into small balls and dip into melted milk chocolate.

Tip: Melt the Merkins in the microwave 30 seconds. Stir, and time for 30 seconds more. Stir again. You may need a few more seconds. The chocolate works great for dipping. If you like, stick a pecan on the top of the coconut before dipping into chocolate.

Reader from Ulster



Your kids will hop with holiday glee when you spend an afternoon together preparing these Easter goodies and crafts.

Featured Recipe

Easter is just a hop away when that milk chocolate you have been craving will appear in your basket. Penn State Dairy Princess Liz Haas suggests that after you have consumed all the milk chocolate bunnies, peanut butter eggs, and Cadbury Eggs you want, grab a piece or two of cheddar, Swiss, monterey jack, edam, gouda or muenster cheese. These unique cheeses prevent the sugar from forming an acid layer on your teeth from all the sweets you ate. The milk casein decreases enamel solubility as it is absorbed by the teeth. The milk fat also forms a protective film on the surface of the teeth and prevents microbial action. So keep smiling!

CHOCOLATE SOUFFLE

2 squares (2 ounce each) unsweetened chocolate
¼ cup butter
5 tablespoons all-purpose flour
1/3 cup plus 1 teaspoon sugar, divided
¼ teaspoon salt
1 cup milk
3 eggs, separated
1 teaspoon vanilla extract
¼ teaspoon almond extract

Sauce:
1 cup heavy cream
¼ cup confectioner's sugar
¼ teaspoon vanilla extract
Baking cocoa or ground cinnamon, optional

In the top of a double boiler over simmering water, melt chocolate and butter. In a bowl, combine flour, 1/3 cup sugar and salt. Add milk; stir into the melted chocolate. Cook and stir until thickened, about 7 minutes. In a small bowl, beat egg yolks; add a small amount of hot mixture. Return all to pan. Remove from the heat; add extracts. In a small mixing bowl, beat egg whites and remaining sugar until stiff peaks form. Fold into chocolate mixture. Grease the bottom of a 1-1/2-qt. baking dish; add chocolate mixture. Place dish in a larger pan; add 1 inch of hot water to pan. Bake at 325 degrees for 1 hour or until a knife inserted near the center comes out clean. Combine the first three sauce ingredients in a small mixing bowl; beat until soft peaks form. Serve souffle warm with a dollop of sauce. Sprinkle with cocoa or cinnamon if desired. Yield: 4-6 servings

MARBLEIZED EGGS

hard-boiled eggs
large glass jar
crayon stubs
vegetable grater
hot water
waxed paper or newspaper
empty egg carton

Grate peeled crayons over waxed paper. Fill jar with very hot water. Next, drop grated crayon into water a little at a time. As soon as the crayon begins to melt, add hard-boiled egg. Swirl egg in water with spoon. The wax will make a marbled design on the egg. Carefully remove egg and place in egg carton to dry.

JELLY BEAN CARROTS

Take stiff, clear cello wrap and cut a 15-inch square. Then cut on the diagonal, making two triangles. With triangle point on top, wrap the sides making a cone with the two tips of the triangle meeting the top point and making sure the bottom of the cone is closed. Hold the cone in one hand, fill with 8 ounces of gourmet jelly beans. Twist the top closed and tape the seam of the cone. Tie the top with a bright green bow. Makes two seven-inch long carrots.

JELLY BEAN TOPIARY

5- or 6-inch styrofoam ball attached to 8-12-inch dowel with fitted styrofoam base.
6-inch clay flower pot
16-ounce can prepared white frosting
1 pound assorted jelly beans
Green Easter grass and colored ribbon for decorating
Fit styrofoam base of dowel and ball securely into clay pot.
Spread frosting generously on half the styrofoam ball. Press jelly beans into frosting in zig-zag pattern. Spread frosting on remaining half of ball and continue with jelly bean pattern.

Place grass at base to cover styrofoam bottom. Decorate with colored ribbon.

WHITE PULL TAFFY

2½ cups granulated sugar
1 cup water
1 tablespoon vinegar
1 tablespoon butter
1 teaspoon vanilla

Cook all together, except vanilla without stirring until candy forms hard ball (250 degrees) when dropped in cold water. Remove from heat. Stir in vanilla and pour onto buttered platter. When cool, pull until white. Stretch into long strips the size of a finger and cut into 1-inch lengths.

Mrs. Jacob Novinger
Millersburg

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Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

April	11 - Easter Dinner
	18 - Egg Salad Week
	25 - Using Olives
May	2 - National Egg Month