



## Sweet Recipes For Easter Treats

Every Easter season, many cooks carry on the tradition of making candy by using recipes handed down through the generations. These recipes are often family favorites and taste good. Many of these recipes call for paraffin wax in the coating chocolate. Unfortunately paraffin wax as it is not FDA approved for human consumption.

You may continue to use your family recipes but make adjustments. Instead of combining baker's chocolate with paraffin wax, use chocolate coating wafers, which are available wherever candy making supplies are sold. They are easily melted and ready for coating in minutes.

Tempering chocolate is another method, although time consuming. Tempering produces a glossy coating that stays firm at room temperature without the addition of wax. Candies not coated with chocolate that is tempered will probably have a somewhat sticky coating that will "bloom" with white or gray spots or streaks. Chocolate that has bloom is not harmful but may look unappetizing.

Here are several methods to make safe and simple chocolate coating.

### SAFE AND SIMPLE CHOCOLATE COATING

2 8-ounce milk chocolate bars, broken into pieces  
 ¼ cup shortening (not butter, margarine or oil)  
 OR

2 cups semi-sweet chocolate chips or mini chips  
 2 tablespoons plus 2 teaspoons shortening (not butter, margarine, or oil)  
 OR

2 cups milk chocolate chips  
 2 tablespoons shortening (not butter, margarine, or oil)

Place chocolate and shortening in 4-cup glass measuring cup or 1½ quart glass bowl. Fill another larger glass bowl or large pan with one-inch of very warm tap water.

Place measuring cup or bowl containing the chocolate in the larger bowl or pan so that water covers bottom half of cup or bowl containing chocolate.

Note: Keep water level low so that water does not get into the chocolate mixture and ruin the coating.

Stir chocolate constantly with rubber scrapper until chocolate is completely melted and mixture is smooth.

This process is not difficult, but it does take time. Do not rush. It should take about 20 minutes to melt the chocolate. If

the water begins to cool, pour it out and add more warm water. Be careful not to get any water into the chocolate mixture. Remove the measuring cup or bowl containing the melted chocolate mixture from the water.

Dip chilled centers completely into chocolate mixture, one at a time, with fork.

Gently tap fork on side of cup or bowl to remove excess chocolate. Invert coated center onto wax paper-covered tray or cookie sheet; decorate top of coated center with small amount of melted chocolate, using tip of fork.

Gently tap fork on side of cup or bowl to remove excess chocolate. Invert coated center onto wax paper-covered tray or cookie sheet; decorate top of coated center with small amount of melted chocolate, using tip of fork.

Store coated centers, loosely covered, in a cool, dry place. Enough coating for five dozen centers.

Do not use butter, oil, or margarine in coating chocolate as it contains moisture that will cause chocolate to tighten and become grainy.

### CHEESE FUDGE

½ pound Velveeta cheese  
 ½ pound butter  
 2 pounds powdered sugar  
 ¼ teaspoon vanilla  
 ½ cup cocoa OR ¼ cup peanut butter

Melt cheese and butter in the microwave. Stir in other ingredients. Smooth into 9x13-inch buttered pan. Chill and cut into squares.

Kimberly Baker  
 Tioga Co. Dairy Princess

### CHOCOLATE EASTER EGGS

2 packages (3.4 ounces each) cook-and-serve chocolate pudding mix  
 ½ cup butter, melted  
 ½ cup milk  
 5-6 cups confectioners' sugar  
 2 cups peanut butter  
 4 cups semisweet chocolate chips  
 2 teaspoons shortening  
 Assorted decorating icings and cake decorator candy flowers

In a saucepan, combine the pudding mixes, butter, and milk. Cook and stir over medium heat until mixture comes to a boil. Cook and stir 1-2 minutes longer or until thickened. Remove from heat; stir in sugar and peanut butter. Cool slightly. Shape ½ cupfuls into egg shapes. Place on a waxed paper-lined baking sheet; refrigerate until set.

In a microwave or heavy saucepan, melt chocolate chips

and shortening; stir until smooth. Dip eggs in chocolate; allow excess to drip off. Return eggs to waxed paper to dry. Decorate with icings and candies as desired. Yield: 10 eggs.

Note: Butterscotch or vanilla pudding can be substituted for the chocolate pudding.

V.J. Newswanger  
 Morgantown

### COCONUT OR PEANUT BUTTER EGGS

Mix together:

¼ pound butter  
 8-ounces cream cheese

Add:

2 pounds confectioners sugar  
 ½ teaspoon salt  
 ½ teaspoon vanilla  
 Fresh coconut to taste OR 1½ cups peanut butter

Place in refrigerator to chill. Shape in form of eggs and put back in refrigerator to harden.

Chocolate coating: In a double boiler, melt one bar bakers' chocolate (your choice) with 2 tablespoons shortening (not butter, oil or margarine, which contain moisture that will cause chocolate to tighten and become grainy).

Dip in formed eggs and chill.

Betsy Derstine  
 Mansfield

### MARSHMALLOW CUTOUTS

2 envelopes unflavored gelatin  
 ½ cup cold water  
 2 cups granulated sugar  
 ¼ cup hot water  
 1 cup light corn syrup, divided  
 1 teaspoon vanilla extract  
 1½ pounds white candy coating or chocolate candy coating, melted. If white coating is used, you can blend in pink or yellow paste food color.

Coat 10x15-inch jelly roll pan with nonstick cooking spray; set aside. In a bowl, combine gelatin and cold water; let stand 5 minutes. Meanwhile in saucepan, combine sugar, hot water, and ½ cup corn syrup. Bring to a boil over medium heat, stirring constantly. Cook without stirring, until a candy thermometer reads 238 degrees (soft ball stage). Remove from heat, stir in remaining corn syrup. Pour into mixing bowl. Beat on high speed, gradually add gelatin mixture by tablespoonfuls until well blended. Continue beating until fluffy and thickened, about 10 minutes. Stir in vanilla, mix well. Pour into the prepared pan. Let stand, uncovered, overnight. Cut with a cookie cutter coated with nonstick cooking spray. Dip cutouts in powdered sugar, brushing off excess. In a microwave or crockpot, melt the candy coating. Dip the cutouts in the melted coating (do it fast or the marshmallow will melt). Place on waxed paper lined pans to dry. Yields: 3½-4 dozen, depends on size of cutter.

Loretta Kurtz  
 Allensville

### NO-COOK EASTER MINTS

¼ cup soft butter  
 ¼ cup light corn syrup  
 ½ teaspoon salt  
 Food coloring (3 different colors)

3½ cups confectioners' sugar  
 Measure butter, corn syrup, salt, and sugar into a large bowl and mix well. When dough gets too stiff, knead with your hands.

Divide dough into three portions and add a few drops of each



Delight the little ones in your life by preparing Carrot Cut-Outs, Bunny Pops, and cupcakes topped with a bumble bee or flower.

## Featured Recipe

Kids of all ages love "bunny" treats, but the recipes for Bunny Pops and Carrot Cut-Outs are sure to delight the younger crowd.

No need to spend hours slaving in the kitchen when you can use purchased cookies and marshmallows to make these delightful treats. For additional recipes, visit the Website [www.kraftfoods.com](http://www.kraftfoods.com) and [www.reynoldskitchens.com](http://www.reynoldskitchens.com)

### BUNNY POPS

18 wooden pop sticks  
 18 Spring Oreo chocolate sandwich cookies  
 4 squares white baking chocolate, melted  
 18 large marshmallows  
 Decorating icings or gels

Attach a wooden pop stick to one side of each cookie using melted white chocolate. Place, pop sides up, on long sheets of wax paper until white chocolate is set. Turn cookie pops over to decorate.

Cut marshmallows in half crosswise. Attach one half, cut side down, to each cookie for "face" using small amount of melted white chocolate.

Decorate bunny faces and ears with decorating icings or gels. Makes 18 pops.

### CARROT CUT-OUTS

3 tablespoons butter  
 10-ounces large or miniature marshmallows  
 10 drops yellow food coloring  
 3 drops red food coloring  
 6 cups crisp rice cereal  
 Decorating icing and colored sprinkles

Melt butter in large saucepan over low heat. Add marshmallows, cook until melted and mixture is well blended, stirring frequently. Add food coloring; stir until evenly colored. Remove from heat.

Immediately add cereal; mix lightly until evenly coated. Press into greased 15x10x1-inch pan. Cool completely. Cut out shapes, using greased 5-inch carrot-shaped cutter. Decorate cut-outs with icings and sprinkles. Let stand until set. Makes about 18 cut-outs.

Note: If carrot-shaped cookie cutter is not available, make a template. Draw a 5-inch carrot on heavy paper or cardboard; cut out. Place template on cereal mixture; cut around template with a small sharp knife.

## Recipe Topics

If you have recipes for 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. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

### March

23 — Sandwiches  
 30 — Easter Celebration

### April

6 — Cooking With Eggs  
 13 — Asparagus and Rhubarb Recipes

color of food coloring to each portion of dough.

Pinch off small pieces of dough, roll into balls, and press lightly with a fork.

### COATED EASTER PRETZLES

2 pounds white or colored coating or chocolate coating

1 package small pretzels  
 Melt the coatings in small bowls in a pan of water. Dip the pretzels in and lift out using a fork, shaking off excess coating. Lay the pretzels on wax-paper

lined cookie sheet and place in the refrigerator to harden.

### RICE KRISPIE EASTER EGGS

1 cup confectioners' sugar  
 1 cup crunchy peanut butter  
 2 cups rice crispy cereal  
 2 tablespoons oil  
 ¼ teaspoon vanilla

Mix together sugar, peanut butter, cereal, oil, and vanilla. Use hands to mold the mixture into egg shapes. Place on cookie sheet and freeze about two hours. Dip in chocolate coating.