

# Home on the Range



**Bumble Bees buzz with whimsical fun to delight kids of all ages.**

## Sweet Easter Surprises

### PEANUT BUTTER EGGS

1 cup peanut butter  
1 cup confectioners' sugar  
3 tablespoons butter, melted  
1½ cups rice crispy cereal  
Beat together peanut butter, confectioners' sugar, and butter. Stir in cereal. Roll into egg shapes. Dip in melted chocolate.

**Karie Martin**  
Newport

### CANDIED PINEAPPLE CHUNKS

1 ripe medium pineapple  
1 cup water  
2 cups sugar  
½ cup light corn syrup  
Peel pineapple and slice into bite-sized chunks. In heavy saucepan bring sugar, water, and corn syrup to a boil. Add pineapple chunks. Cook over low heat until fruit becomes transparent. Drain fruit on rack and allow to dry. Store in airtight container.

**Shirley Orfanella**  
Quarryville

### MELT-IN-YOUR-MOUTH TRUFFLES

1½ cups sugar  
¾ cup butter (no substitutes)  
5-ounce can evaporated milk  
2 packs (4.67 ounces each) Andes Mints (56 pieces)  
7-ounce jar marshmallow cream  
1 teaspoon vanilla extract  
22-ounces white baking chocolate, divided  
½ cup semi-sweet chocolate chips  
green food coloring (optional)  
In heavy saucepan, combine sugar, butter, and milk. Bring to

boil over medium heat, stirring constantly. Reduce heat, cook and stir until a candy thermometer reads 236 degrees (soft-ball stage).

Remove from heat. Stir in candies until melted and mixture is blended. Stir in marshmallow cream and vanilla until smooth. Spread in buttered 15x10x1-inch pan. Cover and refrigerate one hour. Cut into 96 pieces; roll each ball (mixture will be soft). Place on wax paper-lined baking sheet.

In saucepan or microwave, melt 18-ounces white chocolate chips. Dip balls into melted chocolate. Place on wax paper to harden. Melt remaining white chocolate. Add food coloring if you wish. Drizzle over candy. Store in airtight container. Yield: 8 dozen.

**Kari Martin**  
Lancaster Co. Dairy Princess

### PEANUT BUTTER HEARTS

1 cup peanut butter  
2 pounds confectioners' sugar  
½ cup butter  
½ teaspoon vanilla  
8-ounce package cream cheese  
Cream peanut butter, cream cheese, butter, and sugar. (Hands often work best). Form into heart shapes, about 2 to 3 bite-sizes. Refrigerate overnight. Dip into melted 8-ounces semi-sweet chocolate coating. Keep heated over warm water. Place on waxed paper-lined cookie sheet.

**Kari Martin**  
Lancaster Co. Dairy Princess

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## 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.

### April

- 19 — Easter Dinner Ideas
- 26 — Weekend Breakfasts

### May

- 3 — National Egg Month
- 10 — Favorite Recipes Of Readers' Mothers

## Featured Recipes

What a pleasure to think about spring and how to celebrate during this most welcome season. Everyone is ready to experience the return of warmer weather, spring flowers, and bright colorful baking ideas. Include the entire family for an afternoon of baking fun and laughter.

For more holiday recipes, decorating, gift ideas, and family fun activities go to [www.mars-brightideas.com](http://www.mars-brightideas.com).

### BIRD'S NEST COOKIES

1½ cups flaked coconut  
2 sticks butter or margarine, softened  
½ cup granulated sugar  
1 large egg  
½ teaspoon vanilla extract  
2 cups all-purpose flour  
¾ teaspoon salt  
1¾ cups M&M's Speckled Milk Chocolate Eggs  
1. Preheat oven to 300°F. Spread coconut-greased cookie sheet. Toast in oven, stirring occasionally, until light golden, about 25 minutes.

2. Remove coconut from cookie sheet and set aside.

3. Increase oven temperature to 350°F. In large bowl, add butter and sugar and whip until light and fluffy; beat in egg and vanilla.

4. In medium bowl, combine flour and salt. Blend into creamed mixture.

5. Form dough into 1¼-inch balls. Roll heavily in toasted coconut.

6. Place coconut cookies 2 inches apart on lightly greased cookie sheets. Make indentation with thumb in center of each cookie. Bake 12 to 14 minutes or until golden brown.

7. Remove cookies and cool completely. Fill indentations with chocolate eggs.

Makes 3 dozen cookies.



**Bird's Nest Cookies add a festive touch to the dinner table.**

### BUMBLE BEES

Starburst Fruit Chews or yellow construction paper  
3 Dove Truffle Eggs or Snickers Eggs  
1 tube decorative yellow icing  
M&M's Milk Chocolate Candies for Easter or Skittles Candies for Easter  
1. To make wings, unwrap fruit chews and soften in microwave for 5 seconds. Then thinly roll and cut into teardrops for bumble bee's wings. Or cut 12 teardrops from construction paper for wings.  
2. Unwrap eggs and place both halves flat on a counter.  
3. With decorative icing, pipe lines over eggs. Dot candy with icing and press onto eggs for eyes.  
4. Dot each wing with icing and press underneath eggs, one wing on either side of egg.  
Makes 6 Bumble Bees.

### BONNETS

1 package refrigerated sugar cookie dough or ten 4½-inch cookies  
10 medium cupcakes (2½-inch), store bought or homemade  
2 containers (16 ounces) white frosting  
Food coloring  
1 bag M&M's Milk Chocolate Candies for Easter  
Starburst Jellybeans  
Skittles Candies for Easter  
Starburst Fruit Chews :



**These Easter bonnets are fun for kids to decorate and tasty to eat.**

1. Roll sugar cookie dough to ¼-inch thickness and press out ten 4½-inch cookies. Bake the cookies according to directions on the package. Set aside.

2. Remove paper cupcake liner from cupcakes. Slice off rounded top of cupcake.

3. Ice top of cupcake with 1 tablespoon frosting. Turn cupcake upside down and place on the cookie. Set "cookie hats" on wire rack.

4. Divide icing into 4 bowls. Beginning with a few drops of food coloring, tint icing to desired pastel shade. One at a time, place icing into microwave for 15 seconds. Stir icing and check consistency for pourable consistency.

5. Pour frosting over "hats," covering them completely. Set aside for 10 minutes.

6. Decorate using candies.

7. To make hat ribbons, unwrap fruit chews and soften in microwave for 5 seconds. Then thinly roll and cut into thin ribbons and wrap around the hats.  
Makes 10 bonnets.