

# EASTER EGG RECIPES



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# Chocolate Fudge Easter Eggs

## Ingredients:

2/3 cup undiluted evaporated milk

1-2/3 cups granulated sugar

1/2 teaspoon salt

1-1/2 cups diced marshmallows (16 medium sized)

1-1/2 cups chocolate chips (about 9 oz)

1 teaspoon vanilla

1/2 cup chopped nuts

## Method:

Mix evaporated milk, sugar and salt in saucepan over medium heat. Stir until boiling, then cook 5 minutes, stirring constantly. Remove from heat. Add other ingredients. Stir 1 to 2 minutes, or until marshmallows melt.

Let stand until cold; then form into egg shapes about 2 inches long x 1 inch wide.

If desired, roll in coconut tinted with food coloring or decorate with icing. Makes about 30 chocolate fudge Easter eggs. Wrap in colored cellophane for gift giving.

# Easter Egg Candies

## Ingredients:

1 pound powdered sugar

2 tablespoons water

1 tablespoon light corn syrup

1 tablespoon butter, softened

1 teaspoon vanilla

1/4 teaspoon salt

1/4 teaspoon almond extract

1 pinch cream of tartar

1 1/3 cups flaked coconut

## Coating:

8 ounces semisweet chocolate

## Method:

Combine sugar, water, corn syrup, butter and vanilla. Add the salt, almond extract and cream of tartar. This mixture will be crumbly. Add the coconut. Shape into eggs (whatever size you want). Melt the chocolate in a double boiler over low heat. Cool a little and then frost the eggs.

# Fruit And Nut Easter Eggs

## Ingredients:

2-1/2 C. sugar

1 C. light corn syrup

3/4 C. hot water

1/2 lb. marshmallow cream

1/2 C. shortening, melted

1/4 C. confectioner's sugar

2 C. candied fruit (pineapple and cherries)

Nuts

Dipping chocolate

## Method:

In a saucepan, cook sugar, syrup and water to 265° F on a candy thermometer. Add marshmallow creme and beat until almost firm. Add melted shortening, confectioner's sugar, candied fruit and nuts. Mix well.

Shape eggs by hand and dip in dipping chocolate.

Makes 10 eggs.

# Diabetic Easter Fudge

## Ingredients:

1 sq. unsweetened chocolate

1/4 C. evaporated milk

1/2 t. vanilla

1 t. artificial liquid sweetener

1 pkg. vanilla or chocolate artificially sweetened pudding powder

8 t. finely chopped nuts

## Method:

Melt chocolate in top of double boiler over boiling water. Add evaporated milk and pudding mix. Cook for 2 or 3 minutes, then add vanilla and sweetener. Spread on small foil pie pan or plate. Chill. Cut into 8 pieces.

Form into egg-shaped balls and then roll lightly in pudding powder or chopped nuts.

# Quick-as-a-Bunny Easter Egg Nests

## Ingredients:

4 tb Butter

4 c Marshmallows or 10 oz

5 c Rice krispie cereal

1/2 c green-tinted coconut

Miniature marshmallows, jelly beans, chocolate eggs, etc.

## Method:

Melt butter in saucepan over low heat. Add marshmallows and stir till melted. Cook 3 minutes, stirring constantly . Remove from heat, add Rice Krispies and coconut and stir till thoroughly mixed.

Shape mixture into 16 3" nests. Chill thoroughly. Fill cooled nests with miniature marshmallows, jelly beans, chocolate eggs, etc, (anything you can think of).

# Coconut Cream Easter Eggs

## Ingredients:

1 medium potato, cooked and mashed

1 pkg. (16 oz.) coconut

1/4 tsp. salt

1 tsp. vanilla

3 lbs. confectioners' sugar

1 lb. chocolate, melted

## Instructions:

## Method:

Thoroughly mix potato, coconut, salt and vanilla.

Gradually add sugar and mix until thoroughly blended.

Shape into eggs on cookie sheet and let ripen overnight.

Next day, dip into chocolate.

Set eggs onto waxed paper to harden.

# Easter Eggs

## Ingredients:

2 boxes powdered sugar

2 sticks butter or margarine

1 tsp. salt

1 small can Carnation milk

1 pkg. chopped nuts

1 small jar maraschino cherries, drained

1 cup coconut

1 can crushed pineapple, well drained

1 pkg. (12 oz.) chocolate chips

## Method:

Mix sugar, butter, nuts, cherries, pineapple and coconut.

Add salt. Add milk to stick together, but not runny.

Shape and allow to dry. Melt chocolate chips in double boiler. You can add haved paraffin to chocolate chips to make chocolate shiny. Dip shaped egg into melted chocolate and set out to dry.(Tupperware Pastry Sheet very helpful here.)

When chocolate is set, eggs can then be personalized and decorated with icing.

# Easy Elegant Easter Eggs

## Ingredients:

1 stick butter

1 tsp. vanilla

2/3 cup sweetened condensed milk

6 cups confectioners' sugar

8 oz. unsweetened chocolate, melted

## Method:

In large bowl of an electric mixer, cream butter until light and fluffy. Add vanilla and condensed milk and beat until blended. Add two cups of sugar and beat until blended. Add two additional cups sugar and beat with mixer until blended.

If mixer is a heavy duty model, you may be able to use it to blend in the remaining sugar. Otherwise, remove the bowl from the mixer stand and using a wooden spoon, beat in the remaining sugar. Remove mixture from bowl onto clean counter surface and knead with your hands if necessary to make a smooth, fondant consistency. Pinch off about two tablespoons of the fondant and roll it between your hands to form a smooth egg shape, slightly narrower at one end. Place each egg on a cookie sheet covered with waxed paper. Refrigerate a few hours or overnight to firm and chill before dipping in chocolate adhere to the eggs. Dip in chocolate. Moist, sweetened coconut may be added to the fondant to make coconut cream eggs. For peanut butter eggs, make a small yolk of about one tablespoon peanut butter and wrap in a thin layer of fondant. Shape as directed for shaping plain eggs. Coat with chocolate for plain eggs.

# Marshmallow Easter Eggs

## Ingredients:

2 tbsp. Knox gelatin

1/2 cup cold water

2 cups sugar

3/4 cup hot water

1 cup white Karo syrup

2 tsp. vanilla

Cornstarch, for hands

Milk chocolate

## Method:

Mix gelatin and cold water. Set aside until water is absorbed.

Combine sugar, hot water, 1/2 cup of the Karo syrup and cook to the soft ball stage (240°F).

Cool. Beat with mixer at full speed. Add the remaining Karo syrup and all of the gelatin mixture,

1 tablespoon at a time. Beat 7 to 8 minutes after the last addition of the gelatin. Add vanilla.

Pour into a well greased 7x9-inch pan and chill thoroughly. Dust hands with cornstarch. Spoon marshmallow out of pan and form eggs. Brush excess cornstarch off and let dry for 1/2 hour on waxed paper. Pour melted milk chocolate over eggs and let set. Refrigerate for easier handling.

# World's Best Chocolate Easter Eggs

## Ingredients:

1 cup soft butter

2 tsp salt

4 tsp vanilla

1 can condensed milk (Eagle Brand)

10 cups icing sugar

1 tsp. yellow food coloring

1 lb. semi-sweet chocolate

## Method:

Beat butter, salt and vanilla until fluffy. Add milk, beat in sugar. Blend until stiff. Dust with brown sugar.

Knead till smooth. Set aside more than 2/3 of mixture. To the remaining mixture add yellow food coloring.

Blend in well. Divide yellow and white into 16 or 24 pieces. Shape yellow into ball, mold white around yellow to form an egg shape. Dry at room temperature on paper towels for 24 hours.

Melt chocolate in double boiler or in microwave until smooth. Dip eggs in chocolate. (parafin wax may be added and melted with chocolate to prevent chocolate from melting in your hands). Once dipped cool at room temperature. Refrigerate after cool. When sliced these eggs will have a white cream filling with a yellow filling that appears to be the yolk. They look nice sitting in an Easter basket!!

## Resources

Get your Easter Special here, visit <http://www.MyCookery.com/easter/>

For more free recipes, visit <http://recipehome.nmaskuri.com>

To receive free traditional Asian desserts, visit <http://www.KuihRecipes.com>