



Blanco Cheese Easter Egg Appetizer

This is a fun Easter “cooking” project perfect for letting young children take part in! It’s as easy as playing with Play-Doh!

Ingredients

1 16- to 32-ounce package Velveeta Queso Blanco, depending on the size of your Easter egg mold(s) and how many you’d like to make*

Pink, green, purple, blue, yellow, and orange gel food coloring, or whatever colors you desire

Equipment

Easter egg mold(s)**

Parchment paper

Rolling pin

Food-safe paintbrushes (fine tip and medium tip)

Fondant cutters

Instructions

Cut the amount needed for the size of your mold(s)* of the Velveeta queso blanco into small chunks. Place in a microwave-safe dish and melt in the microwave for 1 minute. Stir and repeat in 30-second increments until the cheese is fully melted.

Carefully pour the melted cheese into the egg mold(s) and immediately tap the mold on the counter several times to release air bubbles. Place the filled egg mold(s) in the refrigerator and chill for at least 2 hours.

While the cheese eggs are chilling, place 1 ounce of queso blanco per color you plan on using for decorations in small microwave-safe bowls. Working with one bowl at a time, heat for 15 seconds, then stir. If not entirely melted, heat for an additional 5 seconds.

Add 1 drop of the desired gel food coloring to the melted cheese and stir. Add additional food coloring until the desired color is reached.

Place the tinted cheese onto parchment paper. Top with another piece of parchment paper and roll over the melted cheese until it becomes a thin layer, about 1/8-inch thick. Repeat with the remaining colors and cheese.

Keeping the cheese layered between the parchment paper, stack on a baking sheet and refrigerate until 20 minutes before ready to decorate, then freeze the tinted cheese for 20 minutes. The cheese should firm up but remain flexible.

Remove the egg mold(s) from the refrigerator. Turn the cheese egg(s) out onto a serving platter and refrigerate until ready to decorate. If the cheese egg doesn't release easily from the mold, dip the back of the mold in hot water for several seconds, then try again.**

Working with one color at a time, remove the tinted cheese from the freezer and, using small Easter-themed cookie and fondant cutters, cut out decorations. If you prefer, you may also make free-form decorations, working with the tinted, pliable cheese, such as you'd do with Play-Doh. Press the cut-outs onto the cheese eggs. If the cheese softens and becomes difficult to work with, return it to the freezer for a few minutes before proceeding. Repeat with the remaining colors.

If desired, you can use a food-safe fine-tip paintbrush with gel food coloring to add accents to the egg(s) and cut-out decorations.

Refrigerate until ready to serve with your favorite crackers.

Notes

If your silicone mold(s) are flimsy, place a sturdy tray beneath the mold(s) before filling with melted cheese.

*To determine how much cheese you will need, fill the egg mold(s) with water, then pour the water into a measuring cup. For example, I made three cheese eggs which required 13 ounces of melted cheese, plus an extra 6 ounces for the tinted cheese for decorations, which is melted separately.

**Egg molds: Silicone molds are preferable for easy release of the formed cheese. If you use a metal mold, liberally grease the cavity with vegetable shortening before filling. After removing the mold from the refrigerator, use a flexible utensil to loosen the sides of the cheese egg(s) before inverting onto a serving platter.

Keep chilled until just before serving and refrigerate any leftovers covered with plastic wrap for up to 5 days.

This technique also works well for any holiday molds and celebrations!

Recipe by Kim Davis, posted on Mystery Lovers' Kitchen