

Recipes

Edible Easter Basket Cupcakes

Ingredients

1 dozen cupcakes

1 bag jelly beans

2 cups white icing

Sweetened coconut, colored with green food coloring

Pipe Cleaner or String licorice

Ribbon

Instructions

1. First, frost the cupcakes with white icing. Bend a pipe cleaner or a piece of red licorice into an arch and push the ends into the sides of each cupcake.
2. Shake the shredded coconut in a stainless steel bowl. Sprinkle on food coloring bit by bit, mixing vigorously to distribute the color
3. Place a pinch of shredded coconut on each iced cupcake. Now place three jelly beans on the "nest" of coconut.
4. Tie a small ribbon bow on the pipe cleaner or licorice handle at a jaunty angle.

Egg Boats

Ingredients

12 hard-boiled eggs

2 teaspoons Dijon mustard

2 teaspoons vinegar (white or cider)

1/4 to 1/2 cup mayonnaise

2 red, orange, yellow, or green bell eppers

Paprika

Instructions

- 1. Peel the eggs, then slice each one in half to make boats. Place the yolks in a medium-sized bowl and mash them with a fork. Add the mustard and the vinegar, then add the mayonnaise, stir-ring until the consistency is smooth but not soupy.**
- 2. Next, make the sails. To do this, cut each pepper into 1-inch-wide strips, then cut the strips into 1-inch squares and slice each square in half diagonally.**
- 3. Fill the egg-white halves with the yolk mixture. Stick the sail upright into the filling and sprinkle with paprika. Makes two dozen.**