

Bunny Tails

Yield: 12 bunny tails **Prep Time:** 10 minutes

Total Time: 10 minutes

Only 3 ingredients are needed to make these fun and delicious bunny tails-marshmallows, white chocolate, and coconut!

Ingredients:

- 12 Large marshmallows
- 1 cup white chocolate chips, melted
- 1 cup sweetened coconut flakes

Directions:

1. Dip half of a marshmallow into the melted white chocolate. Sprinkle coconut over the chocolate. Place the marshmallow chocolate side up to dry. Note-bunny tails can be stored in Tupperware for several days.



Pistachio Fluff

-a can of crushed pineapple, open it with the can opener

-put the basket in the Quick Chef Pro - and spin out the excess liquid

(put in snack cup to use for loli-tups later)

-set pineapple aside

-put paddle in the Quick Chef Pro

-add 1 cup of heavy whipping cream

-add 1 box of Instant Pistachio Pudding

Blend whipping cream and pudding mix til no more dry mix

-add drained pineapple and blend a bit more

Serve!! Can be made ahead of time.



Additional options:

Toasted coconut

Mini marshmallows (pastel marshmallow are adorable)

Top with chopped pistachios

Maraschino Cherries

Bunny Bark

To make Easter Bunny Bark you'll need:

- Chocolate Easter Bunnies
- 20 ounces of good white chocolate
- Of course, you'll need LOTS of Easter candy!

Begin by roughly chopping the candy.

And keep on chopping until all those little bunnies are in nice, big chunks.

Line a 9 x 11 {or close to it} pan with parchment paper.

Spray a medium size VENT N SERVE with a bit of oil. This helps the chocolate to pour smoothly.

Add all but one bar of chocolate to the bowl.

Microwave for 30 seconds and stir. Continue to microwave chocolate for 30 seconds and then stir until chocolate is melted. Add the remaining chocolate and stir. Keep stirring until additional chocolate melts. If needed, pop the chocolate back in the microwave for 15 seconds, stirring until all the white chocolate is melted. Pour melted chocolate onto parchment paper and spread.

Now comes the FUN part. Begin placing Easter candy in the white chocolate. Keep on ploppin' the candy down in the chocolate. Let the Bunny Bark sit for several hours until it hardens. If you're in a hurry, pop it in the fridge for 30 minutes or so. Make sure it's totally hard before cutting.

Transfer bark to a cutting board. Cut the bark into pieces.

Easter Bunny Bark



Nest Cake

Use any cake mix. Mix cake according to directions pour batter into **Tupperware's Stack Cooker with Cone**. Cook on hi for 10-14 minutes. Cool 5-7 minutes. Invert onto plate to cool another 5-7 minutes. Mix Chocolate Frosting and Chow Mein Noodles. Spread onto cake as frosting. Fill center with candy eggs and add



decorative bird.

Easter Egg Nests

6 oz. Chocolate Chips
6 oz. Butterscotch Chips
5 oz. chow mein noodles or 1 pkg. shredded coconut

Melt chocolate in Medium Deep Rock 'N Serve. Stir in noodles or coconut. Mound on Silicone Wonder Mat. Use bottom of spoon to indent center. Place mini jellybeans or chocolate robin's eggs in nest for eggs.



Peanut-butter Eggs

½ cup butter or margarine 1-cup peanut butter
5 cups Powdered Sugar 1 teaspoon vanilla

Melt butter and peanut butter and mix together with powdered sugar and vanilla. Make egg halves in the Egg insert tray. Let set or freeze.



½ bag Chocolate Chips ½ slice Paraffin Wax
Melt together. Dip in the eggs. Put on Silicone Wonder Mat until set. Decorate with sprinkles if desired.

White Chocolate Deviled Eggs

White Chocolate Deviled Eggs
1-2 12 oz bags White Choc Chips Yellow Food Color
½- 1 cup Rice Crisp Cereal Red colored
decorating sugar

Melt one bag of chips in Microwave in Med Deep Rock 'N Serve for 1 to 1-1/2 minutes or until melted. Fill Egg Inserts by teaspoon. Let set.

Re-melt chips and add more if needed. Add Yellow food coloring and cereal. Dollop onto set egg halves and sprinkle with red sugar to resemble paprika.

