

Easter Treats

Birds Nests

6 oz pkg choc chips
6 oz pkg butterscotch chips
5 oz can chow mein noodles
Jelly Beans

In Microwavable container, melt chips for 1 minute increments, stirring after each minute until melted. Add Chow mein noodles. Stir. Drop heaping table-spoons onto Silicone Baking Mat. Press Jelly Beans into center immediately.

Jelly Eggs

3 oz pkg jello any flavor
1 cup boiling water
1/2 cup cold water
Prepare jello as usual.
Spray plastic eggs with non stick spray. Over the sink, pour jello into egg halves and snap together. Store in Egg Storer.

Angel Eggs

5 squares of white chocolate
White icing
Yellow food color
Red sugar

Melt 5 squares of white chocolate. Stir until smooth. Using a spoon, carefully drop spoonfuls in the egg inserts that have been sprayed with non-stick spray. Smooth out tops. Set it aside to allow chocolate to harden.

Top with yellow icing. Sprinkle with red sugar

Easter Eggs

1 cup coconut
1/2 cup finely chopped nuts
2 cups powdered sugar
1/2 cup crunch peanut butter
1/4 cup butter

Mix well with hand and form into egg shapes. Chill at least 1 hour.

1 1/2 cup chocolate chips
2 T paraffin



In microwaveable container, melt 1 1/2 cup chocolate chips. Add to melted chocolate 2 T melted paraffin. Dip egg shapes into chocolate and place in Egg Tray inserts that have sprayed with non-stick spray.

Easter Grass

2 T Tablespoons lime jello
1 1/3 cup coconut

In a Tupperware container, mix above ingredients thoroughly.