

Family Fun Easter Activity Collection

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SECTION 1

EASTER RECIPES

BREADS & MEATS

BRAIDED EASTER BREAD

- 2 1/2 cups all-purpose flour, divided
- 1/4 cup white sugar
- 1 teaspoon salt
- 1 (.25 ounce) package active dry yeast
- 2/3 cup milk
- 2 tablespoons butter
- 2 eggs
- 5 whole eggs, dyed if desired
- 2 tablespoons butter, melted

In a large bowl, combine 1 cup flour, sugar, salt and yeast; stir well. Combine milk and butter in a small saucepan; heat until milk is warm and butter is softened but not melted.

Gradually add the milk and butter to the flour mixture; stirring constantly. Add two eggs and 1/2 cup flour; beat well. Add the remaining flour, 1/2 cup at a time, stirring well after each addition.

When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume,

about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal size rounds; cover and let rest for 10 minutes. Roll each round into a long roll about 36 inches long and 1

1/2 inches thick. Using the two long pieces of dough, form a loosely braided ring, leaving spaces for the five colored eggs. Seal the ends of the ring together and use your fingers to slide the eggs between the braids of dough. Preheat oven to 350 degrees F (175 degrees C). Place loaf on a buttered baking sheet and cover loosely with a damp towel. Place loaf in a warm place and let rise until doubled in bulk, about 45 minutes.

Brush risen loaf with melted butter.

Bake in preheated oven for 50 to 55 minutes, or until golden.

Makes 1 – 1 pound loaf.

BUNNY BISCUITS

4 oz (100g) butter

6oz (150g) plain flour

2oz (50g) light muscovado sugar

half a tsp. (2.5ml) ground cinnamon

Grated rind of one lemon

The yolk of one large egg

2-3 tbsp. Water currants and marshmallows to decorate

1. Preheat oven to 350F, Gas mark 4, 180C

2. cut the butter into small cubes and mix with the flour in a mixing bowl until like fine breadcrumbs
3. Stir in the muscovado sugar, ground cinnamon and the grated lemon rind
4. Stir in the egg yolk and enough water to mix into a soft dough
5. Knead dough on a floured surface until smooth then roll out a quarter inch (0.5cm) thick
6. Cut out biscuits with a rabbit cutter or make a template and cut out biscuits with a knife
7. Place on un-greased baking sheets and bake for 10-15 minutes until a pale golden colour
8. Transfer to a wire rack to cool completely
9. Decorate with currants for eyes and marshmallows for tails, fixing them with a little decorating icing

BUNNY BREAD

2 pk Yeast, quick rise

1/2 c Sugar

1 1/2 ts Salt

4 1/2 c Flour, divided

6 tb Margarine

1 c water

2 Eggs, lg, reserve 1 egg white

8 Hershey Kisses, milk chocolate

1 tb Sugar, confectioners

In bowl, combine yeast, sugar, salt, and 1 cup flour.

In saucepan over medium heat, heat margarine and water until very warm (125 degrees).

With mixer at low speed, beat liquid into dry ingredients. At medium speed, beat 2 minutes. Reserve 1 egg white; beat in egg and egg yolk with 1 cup flour; beat 2 minutes. Stir in 2 1/4 cups flour.

Turn dough onto floured surface and knead until smooth and elastic, about 5 minutes, working in about 1/4 cup flour while kneading. Shape dough into ball; cover and let rest 15 minutes.

Preheat oven to 375 degrees. Grease 2 cookie sheets.

Cut dough into eighths.

For 1 bunny; cut 1 piece dough in half; shape half into ball, with a kiss in center, for body. Place on cookie sheet.

Cut other half in half; shape half into ball; brush with egg white; place next to large ball, tucking slightly under it for head.

From remaining half, pinch off 3/4-inch piece for tail and shape 2 ears. Brush tail and ears with egg white; tuck slightly under bunny. Brush body with egg white. Make 3 more bunnies.

Bake 15 minutes or until browned. Cool on rack. Repeat to make 4 more. Mix confectioners' sugar with about 1/4 teaspoon water and a hint of red food coloring (for pink); use to draw face on bunnies.

CARROT SALAD

1 1/2 lb. Carrots

1 Tbs. Olive Oil

1/2 Tbs. Red Wine Vinegar
Juice of 1 Lemon
1 clove of Garlic, finely chopped
Pinch of Black Pepper
Pinch of Paprika
1/2 tsp. Salt
1 Tbs. fresh Parsley, chopped

Cut the carrots lengthwise into four quartered sections. If they're very long, cut across so that you get eight pieces from each carrot. Put the carrots into lightly salted boiling water and cook for about 5 minutes, until they're starting to become tender but are still crisp. Drain the carrots. Mix the olive oil, vinegar, lemon juice, garlic, pepper, and paprika together in the saucepan, which has been washed and dried. Add the carrot segments and the salt and turn over a very low heat for about 5 minutes, until the flavors are all impregnated into the carrots. Remove, pile into a dish, and sprinkle with the parsley. Leave to cool before serving.
Serves 4.

CHOCOLATE BUNNY BREAD

3 1/4 to 3 3/4 cups all-purpose flour, divided
2/3 c Sugar
1/3 c Unsweetened coca powder
2 pk Rapid rise yeast
3/4 ts Salt
2/3 c Milk
1/4 c Water
1/4 c Butter/margarine

1 Egg

1 tb Pure vanilla extract

1/3 c Milk chocolate or peanut Butter morsels

1) In large bowl, combine 1 cup flour, sugar, cocoa powder, undissolved yeast and salt. Heat milk, water and butter until very warm (120-130 degrees). Gradually add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally.

2) Add egg, vanilla and 1/2 cup flour, beat 2 minutes at high speed, scraping bowl occasionally. With spoon, stir in enough additional flour to make soft dough. Knead on lightly floured surface until smooth and elastic, about 4-6 minutes. Cover, let rest on floured surface 10 minutes. Divide dough in half.

3) For body, knead chocolate morsels into 1 half, form into ball. Place on bottom end of large greased baking sheet; flatten to make 5-inch round. For head, remove 1/3 of remaining half, form into ball. Place on large baking sheet above body, flatten slightly, pinching to attach.

4) For nose, pinch off 1/2 inch ball from remaining dough; place on center of head. Divide remaining dough into 4 equal portions, roll each to form 6-inch rope.

5) For arms, arrange 2 ropes across body; attach by tucking one end of each under body.

6) Shape remaining ropes into ears; arrange above head. Attach by tucking one end of each under head.

7) Cover, let rise in warm draft-free place until doubled in size, about 30-45 minutes.

Bake at 350 degrees for 45-50 minutes or until done, covering aluminum foil after 20 minutes to prevent excess browning. Remove from sheet; cool on wire rack. Decorate as desired.

DEVEILED EGGS

6 eggs

1/2 teaspoon paprika

2 tablespoons mayonnaise

1/2 teaspoon mustard powder

Place eggs in a pot of salted water. Bring the water to a boil, and let eggs cook in boiling water until they are hard boiled, approximately 10 to 15 minutes. Drain eggs, and let cool.

Cut eggs in half, lengthwise. Remove the egg yolks and mash them together in a small mixing bowl.

Mix in the paprika, mayonnaise, and dry mustard. Spoon mixture into the egg shells, cool and serve.

Makes 6 servings.

DEVEILED EGGS II

6 eggs

1 teaspoon white vinegar
1 tablespoon mayonnaise
1/4 teaspoon prepared mustard
salt and pepper to taste
1 teaspoon paprika
2 leaves of lettuce

Place eggs in a pot of salted water. Bring the water to a boil, and let eggs cook in boiling water until they are hard boiled, approximately 10 to 15 minutes. Drain eggs, and let cool. Once cool, remove the shell, cut the eggs in half lengthwise and scoop out the yolks.

Place the yolks in a medium-size mixing bowl and mash them. Blend in vinegar, mayonnaise, mustard, salt and pepper. You may need to add more mayonnaise to hold the mixture together, but it should be slightly dry. Carefully put the egg yolk mixture back into the egg whites but do not pack it. There will be enough mixture so the whites are overfilled. Sprinkle with paprika. Place on bed of lettuce and/or garnish with parsley. Cool before serving. Makes 6 to 12 servings.

EASTER BISCUITS

12oz (350g) plain flour
pinch salt
1 tsp. mixed spice
6oz (150g) butter
4oz (100g) caster sugar
3oz (75g) currants
1 lemon, finely grated rind

1 egg beaten

1 tbsp. Milk

Sift flour, salt and spice into a bowl. Rub in butter, add sugar, currants and lemon rind. Beat egg and milk, add to make a pliable dough. Roll out just under a quarter inch (5mm) thick. Cut out biscuits using a 3inch(75cm) fluted cutter and transfer to lightly greased baking sheets. Use scraps to make more biscuits. Bake at 375F, Gas Mark

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