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Easter Celebration



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Mr. Food Easter Celebration eCookbook

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Mr. Food Easter Celebration eCookbook

Dear Friend,

You'd better hop to it! The spring holidays are coming, and that means you'll be looking for a load of easy recipes for entertaining! That's why this free eCookbook is coming your way, 'cause it's chock-full of Easter dinner recipes, Easter dessert recipes, and even Easter brunch recipes.

If you're looking for the perfect Easy Cheese Soufflé or an easy Mint Roasted Leg of Lamb, we've got 'em. Or maybe you want a novel dessert to put a smile on everyone's face? Our recipe for Easter Candy Cake will do just that! Having an Easter brunch? Relax and throw together our wonderful Easter brunch recipes sure to make your spring entertaining a breeze! And whether you're doing the entertaining for the spring holidays or you need some great take-along dishes to be a good guest, we have loads of delicious traditional Easter dinner recipes and scrumptious Easter dessert recipes to please your whole crowd.

So get ready for the arrival of spring and the sound of the Easter Bunny's footsteps as he goes hippity-hopping down the trail, 'cause it's time to break out of our winter doldrums and celebrate spring. Flowers will be blooming, the days will be longer, and our Easter recipes will get you through the holiday season easily. You're guaranteed to be on the receiving end of loads and loads of... **"OOH IT'S SO GOOD!!"**

A handwritten signature in blue ink that reads "Mr. Food".

P.S. Enjoy this eCookbook packed with more than 30 spring holiday recipes. We're talkin' Easter recipes that your whole family will love. Remember, the Mr. Food Easter Celebration: 35 Excellent Easter Recipes eCookbook is available FREE, with others also available for free download from www.MrFood.com. We have lots more eCookbooks available so, go on, tell your friends to visit MrFood.com, too, so they can get their very own copies FREE!



A Letter from America's Egg Farmers

America's egg farmers are egg-cited for Easter, because where there's Easter, there are eggs! This year, make your Easter easy and egg-onomical with this incredible cookbook filled with tips and recipes from Mr. Food and America's egg farmers!

You're going to love these quick and easy, no-fuss recipes for your Easter spread along with our tips on how to perfectly hard-cook and dye eggs, and what to do with all those leftovers. One more thing to love: new USDA data shows that one large egg is now 14 percent lower in cholesterol (down from 215 mg to 185 mg), AND 64 percent higher in vitamin D!¹

So what are you waiting for? Enjoy the star of the season with your family and, while you're at it, help America's egg farmers get eggs to families who can't purchase their own for Easter celebrations.

We're donating nearly 12 million eggs to Feeding America in an effort to help those less fortunate across the nation, as part of an annual Easter tradition since 2007. You can do your part to help feed the hungry, too! For every Mr. Food Easter cookbook downloaded, America's egg farmers will donate another egg to Feeding America. Happy Easter and thank you for being a good egg!

Sincerely,

America's Egg Farmers



¹ US Department of Agriculture, Agricultural Research Service, 2011. USDA National Nutrient Database for Standard Reference, Release 23. Online. Available at: Nutrient Data Laboratory Home Page, http://www.ars.usda.gov/main/site_main.htm?modecode=12-35-45-00. Accessed March 14, 2011.



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BRUNCH

BREAKFAST CROISSANT MELT



This is definitely not your ordinary breakfast sandwich. With Havarti (or your favorite) sliced cheese, tomatoes, and scrambled eggs on fresh croissants, this breakfast sandwich is sure to grab the attention of your sleepy heads!

Did You Know?

Eggs are one of the most affordable sources of high-quality protein. At an average of 15 cents apiece, they're a great choice for families on a budget.

SERVES: 4

COOKING TIME: 5 MIN

- 4 medium-sized croissants
 - 2 plum tomatoes, thinly sliced
 - 4 eggs
 - 1 tablespoon milk
 - Salt to taste
 - Pepper to taste
 - 1 1/2 teaspoons butter
 - 4 slices Havarti cheese, cut in half diagonally
1. Preheat oven to 350 degrees F. Cut croissants in half lengthwise and place bottom halves on a baking sheet. Place 2 plum tomato slices evenly on each croissant bottom.
 2. In a medium bowl, combine eggs, milk, salt, and pepper; mix well.
 3. In a medium skillet, melt butter over medium heat; add egg mixture and scramble until firm but not browned.
 4. Spoon scrambled eggs equally onto each croissant bottom. Place a piece of cheese over the eggs and replace the top of each croissant. Place another piece of cheese over the top of each croissant.
 5. Bake 3 to 4 minutes, or until cheese is melted and sandwiches are heated through.



CHOCOLATE BANANA BAKED FRENCH TOAST

The idea behind brunch is to serve dishes that are a little out of the ordinary and extra-special. This is the perfect example, 'cause it goes way beyond ordinary French toast. Why, the name speaks for itself...and so does the taste!

SERVES: 4

COOKING TIME: 28 MIN

- 3 ripe bananas
 - 4 eggs
 - 3/4 cup milk
 - 1/4 cup (1/2 stick) butter, melted
 - 4 tablespoons sugar, divided
 - 1 teaspoon vanilla extract
 - 1 (12-ounce) loaf French bread, cut into 1-inch pieces
 - 1/4 cup miniature semisweet chocolate chips
1. Preheat oven to 400 degrees F. Coat a 9" x 13" baking dish with cooking spray.
 2. In a large bowl, mash bananas with a fork and add the eggs, milk, melted butter, 3 tablespoons sugar, and the vanilla; mix until well beaten. Add bread and toss until completely coated.
 3. Pour into prepared baking spray then sprinkle with chocolate chips and remaining 1 tablespoon sugar. Bake 18 to 20 minutes, or until set and golden. Cut into squares, and serve.

NOTE

Mix this in a big soup pot so you have enough room to really stir it up. To keep things exciting (and sinful!), top it with sliced bananas and ooey gooey hot fudge. Mmm mmm!

Did You Know?

The protein in eggs gives families the energy they need to perform their best, especially on big days.



EASY EGG AND CHEESE SOUFFLÉ



If you're thinking that soufflés are too delicate, too touchy, and too much work to prepare, think again! We've got a quick way to make a cheese soufflé without all the usual hassles!

Did You Know?

Eggs are all natural, and one egg has lots of vitamins and minerals, all for 70 calories.

SERVES: 6

COOKING TIME: 45 MIN

- 4 eggs
 - 3 cups milk
 - Dash ground red pepper
 - 1/2 teaspoon mustard powder
 - 1/8 teaspoon salt
 - 1/8 teaspoon black pepper
 - 6 slices white bread, crusts removed and slices cut in half diagonally
 - 4 cups (16 ounces) grated Cheddar cheese
1. Preheat oven to 400 degrees F. Coat a 2-quart soufflé or baking dish (with 4-inch sides) with nonstick cooking spray.
 2. In a large bowl, thoroughly beat together the eggs, milk, ground red pepper, mustard, salt, and pepper.
 3. Line bottom of prepared baking dish with 4 bread halves. Sprinkle with one-third of the cheese and pour one-third of the milk mixture on top; press down. Repeat layers twice. Press everything down lightly to saturate the bread.
 4. Bake 45 minutes at 400 degrees F, or until brown and bubbly, and knife inserted through center shows that bottom is set.

OPTIONS

- For a creamier soufflé, assemble then refrigerate this several hours before planning to serve. Bake just before serving. (It could take 10 to 15 minutes longer to cook after being stored in the fridge.)



CLASSIC QUICHE LORRAINE



Our shortcut to popular Quiche Lorraine is the ready-to-bake pie crust that takes the work out of this custard-like brunch favorite. Our foolproof recipe will win you raves.

Did You Know?

Now there are even more reasons to love eggs, because new USDA data shows that one large egg is now 14 percent lower in cholesterol, down from 215 mg to 185 mg, and 64 percent higher in vitamin D.

SERVES: 6

COOKING TIME: 40 MIN

- 1 (9-inch) baked pie shell
 - 1 cup (4 ounces) shredded Swiss cheese
 - 8 slices bacon, cooked crisp, crumbled
 - 6 eggs
 - 1 1/4 cups half-and-half
 - 1/2 teaspoon salt
 - 1/4 teaspoon white pepper
 - 1/8 teaspoon grated nutmeg
1. Preheat oven to 375 degrees F. Sprinkle cheese and bacon evenly in bottom of pie shell.
 2. In a medium bowl, beat eggs, half-and-half, salt, pepper, and nutmeg until well blended. Carefully pour over filling in pie shell.
 3. Bake in center of oven 35 to 40 minutes at 375 degrees F, or until center of quiche is almost set but jiggles slightly when dish is gently shaken and knife inserted near center comes out clean. Let stand 5 minutes then slice into wedges and serve.



EASTER BRUNCH PUNCH



Serving punch at a holiday brunch or other party is not only festive, but it makes things easier for you as the host. Give our Easter Brunch Punch a try and you'll see just what we mean. Everybody'll be happy, including you!

SERVES: 15

- 1 (12-ounce) can frozen orange juice concentrate, thawed
 - 1 (12-ounce) can frozen lemonade concentrate, thawed
 - 3 cups pineapple juice
 - 2 cups peach nectar
 - 1 (1-liter) bottle ginger ale
 - 5 cups ice cubes
 - Orange, lemon, and pineapple slices for garnish
1. In a large punch bowl, combine orange juice and lemonade concentrates, and the pineapple juice and peach nectar; stir until well combined.
 2. Cover and chill until ready to serve then stir in ginger ale and ice cubes, float fruit slices on top, and serve immediately.

NOTE

If you prefer an alcoholic version, substitute 1 (750-ml) bottle of champagne for the ginger ale.



HOW-TO'S FOR PERFECTLY DYED EGGS



Whether you plan to use an easy-to-use egg coloring kit or dye eggs naturally, master the art of hard-cooking and then prepare to get creative with these fun and easy decorating tips.

Get Ready. Buy and refrigerate your eggs a week to 10 days in advance of cooking them to make the peeling process easier.

Get Cooking. Cook, don't boil your eggs. Follow these three EASY steps to guarantee bright yellow yolks and tender whites every time:

1. Place eggs in saucepan large enough to hold them in a single layer. Add cold water to cover eggs by 1 inch. Heat over high heat just to boiling.
2. Remove from burner. Cover pan. Let eggs stand in hot water about 15 minutes for Large eggs (12 minutes for Medium eggs; 18 for Extra Large).
3. Cool completely under cold running water or in a bowl of ice water. Peel and eat eggs or refrigerate them in their shells to enjoy up to a week later.

Wash up. Start with clean, cool, hard-cooked eggs. Make sure everyone washes their hands in hot, soapy water before and after handling eggs. This protects everyone from transferring any bacteria on the egg, and protects the eggshell from any oils on hands that may keep the dye from sticking.

Color Me Happy. You can vary the color of egg dye based on the ingredient you add to your color tablets. For ultra vibrant colored eggs add vinegar. Looking for more traditional colored eggs? Use lemon juice. If you want to embrace the pastel colors of spring, just add water.

Do-It-Yourself Decorating. Dress up eggs using materials you have in and around the house. To make your own dyes, use turmeric to make yellow, frozen blueberries to make blue, and coffee for shades of brown. Once you've colored your eggs, add finishing touches using items like ribbon (use non-toxic glue), stickers or glitter.

Ready for your Close Up. "Eggspress" yourself by creating an egg with a face. Create a flesh color by dipping the egg in a dye that's made of a little bit of red, yellow and green coloring. Then give it a personal touch by painting a smile or other features on the egg.

Virtual Easter Eggs. Design Easter eggs online with the [Incredible Easter Egg Designer](http://www.IncredibleEgg.org) on www.IncredibleEgg.org. Moms and kids can color virtual Easter eggs and send them with a personal greeting to family and friends.



MAIN COURSES

ANYTIME HAM



Any time you're in the mood for a great ham recipe, whether for the holidays or just a weeknight, they'll go hot wild for Anytime Ham, our semi-boneless ham casserole. Everything bakes up in one pan for easy clean-up too.

SERVES: 10

COOKING TIME: 1 HR 30 MIN

- 1 (4- to 5-pound) smoked semi-boneless ham
 - 1 (29-ounce) can yams, drained
 - 2 (15-ounce) cans whole white potatoes, drained
 - 1 (29-ounce) can peach halves in heavy syrup, drained and syrup reserved
 - 1 (16-ounce) can apricot halves in heavy syrup, drained and syrup reserved
 - 1/4 cup maple syrup
 - 1 teaspoon dry mustard
 - 1/8 teaspoon ground ginger
 - 3 tablespoons cornstarch
1. Preheat oven to 400 degrees F. Trim ham of all excess fat and place cut-side down in a large roasting pan. Bake 45 minutes then drain off any pan drippings and reduce heat to 350 degrees F.
 2. Meanwhile, place yams, white potatoes, peaches, and apricots in a large bowl and toss gently; set aside.
 3. In a medium saucepan, combine 1 cup reserved peach syrup, 1/2 cup reserved apricot syrup, the maple syrup, dry mustard, and ginger; bring to a boil over medium-high heat then remove from heat.
 4. In a small bowl, mix 3 tablespoons remaining reserved apricot or peach syrup with cornstarch and add to hot syrup mixture, stirring until thickened.
 5. Place potatoes and fruit around ham and pour syrup mixture over everything. Bake 35 to 45 minutes, uncovered, basting occasionally. Carve the ham across the grain. Any leftover ham is ideal for sandwiches.



BAKED HAM IN CHEESE CRUST

Mr. Food has a viewer to thank for sharing this recipe for Easter dinner. Sometimes it's nice to be let in on family secrets!

SERVES: 4

COOKING TIME: 1 HR 10 MIN

- 1 (5-pound) fully cooked ham
 - 1 (20-ounce) can crushed pineapple, drained
 - 1 cup (4 ounces) shredded Swiss cheese
 - 1 cup plain bread crumbs
 - 6 tablespoons (3/4 stick) butter, melted
 - 2 tablespoons dry mustard
1. Preheat oven to 325 degrees F. Coat a roasting pan with cooking spray; place ham in pan.
 2. In a large bowl, combine remaining ingredients; mix well. Using your hands, form a crust by patting pineapple mixture over ham, completely covering top and sides, except for the cut side.
 3. Bake 1 to 1 1/4 hours, or until ham is heated through and crust is golden. Slice and serve.



PEACH GLAZED PORK



Why wait for Easter or another special occasion to enjoy glazed pork chops? Made in no time with fresh peaches and just a few other ingredients, these scrumptious glazed pork chops are welcome at the table any day!

SERVES: 4

COOKING TIME: 12 MIN

- 1 tablespoon vegetable oil
- 4 (1/2-inch) pork chops (1-1/2 to 2 pounds total)
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup peach preserves
- 2 teaspoons soy sauce
- 2 fresh peaches, cut into 1/2-inch slices

1. In a large skillet, heat oil over medium heat.
2. Season pork chops with salt and pepper, and brown 2 to 3 minutes per side.
3. Add remaining ingredients and stir until well combined. Cook 5 to 6 more minutes, or until no pink remains in pork chops and peaches are tender. Serve topped with peaches and glaze.

NOTE

If fresh peaches are not available, we suggest using frozen peach slices in their place.



SEARED PORK TENDERLOIN



Succulent pork tenderloin is a budget-friendly option when it comes to a company-fancy meal. This quick-and-easy skillet dish, complete with a flavor-packed sauce, will bring you fresh taste and lots of raves.

SERVES: 4

COOKING TIME: 20 MIN

- 1 tablespoon vegetable oil
 - 2 pork tenderloins (1-1/2 to 2 pounds total)
 - 1/2 teaspoon rubbed sage
 - 1/2 teaspoon salt
 - 1/4 teaspoon black pepper
 - 1 garlic clove, minced
 - 1/3 cup water
 - 1 tablespoon chopped fresh parsley
1. In a large skillet, heat oil over high heat. Rub tenderloins with sage, salt, and pepper. Add to skillet and brown on all sides.
 2. Add garlic and water then reduce heat to medium-low, cover and cook 15 to 17 minutes, or until desired doneness. Sprinkle with parsley, cut into thin slices, and serve with pan drippings.



CROWN ROAST OF LAMB



Looking for the crowning touch for your special meal? We've got the easy way to look like a fancy restaurant chef with our simple yet elegant crown roast of lamb recipe. Easter will never be the same at your house!

SERVES: 4

COOKING TIME: 1 HR 25 MIN

- 1 (2- to 2-1/2-pound) crown roast of lamb (see Tips)
 - 1 tablespoon peanut oil
 - 1 1/2 teaspoon salt, divided
 - 1/2 teaspoon pepper
 - 1 1/2 cups cooked rice
 - 1/4 pound fresh mushrooms, sliced
 - 1/4 teaspoon chopped fresh parsley
 - 2 tablespoons butter, melted
1. Preheat oven to 325 degrees F. Coat a shallow roasting pan with cooking spray; place roast in pan.
 2. In a small bowl, combine oil, 1 teaspoon salt, and the pepper; mix well then rub over entire roast.
 3. In a medium bowl, combine rice, mushrooms, parsley, butter, and remaining salt; mix well then place in cavity of roast. Wrap ends of rib bones with aluminum foil to keep them from over-browning.
 4. Roast uncovered for 1 to 1-1/4 hours, until a meat thermometer registers 160 degrees F for medium, or until desired doneness beyond that. Transfer roast to a serving platter and allow to stand 15 to 20 minutes to firm up before slicing between the bones (see Tips).

TIPS

If you don't find a crown roast of lamb at the supermarket meat counter, ask the butcher to prepare one for you. Before serving, be sure to discard any string that may have been used to tie the roast together.



MINT ROASTED LEG OF LAMB

A traditional main course for Easter and springtime is leg of lamb. With it being so easy to roast, and often on sale, it's a company-fancy meal you'll all love!

SERVES: 6

COOKING TIME: 3 HR

- 1 7- to 9-pound leg of lamb
 - 12 garlic cloves
 - 12 fresh mint leaves
 - 1 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1/4 cup (1/2 stick) butter, melted
1. Preheat the oven to 325 degrees F. Line a roasting pan with aluminum foil and coat the foil with nonstick cooking spray.
 2. Using a sharp paring knife, carefully pierce the surface of the lamb evenly 24 times, making each slit about 1-1/2 inches deep. Stuff garlic cloves in some slits and fresh mint leaves in others, making sure they're pushed all the way into the meat. Rub the lamb with salt and pepper and place in the roasting pan. Brush with the melted butter.
 3. Roast for 3 to 3-1/2 hours, or until a meat thermometer registers 160 degrees F. for medium, or until desired doneness beyond that, basting with the pan juices every 30 minutes.

NOTE

If there's any lamb left over, slice it up to make yummy gyro sandwiches.



MEDITERRANEAN ROAST



Want a change from a traditional roast? This Mediterranean roast is rubbed with herbs and roasted with vegetables to make a flavor-packed roast that's perfect for Easter, Christmas, and any other holiday or special event you're hosting.

SERVES: 5

COOKING TIME: 1 HR 30 MIN

- 3 tablespoons olive oil, divided
 - 1 teaspoon dried basil, divided
 - 1/2 teaspoon dried oregano
 - 1 teaspoon salt, divided
 - 1/8 teaspoon black pepper
 - 1 (2-pound) beef eye round roast
 - 1 tablespoon lemon juice
 - 2 zucchini, cut into 1-inch chunks
 - 2 yellow squash, cut into 1-inch chunks
 - 1/2 cup cherry tomato halves
1. Preheat oven to 325 degrees F.
 2. In a small bowl, combine 1 tablespoon olive oil, 1/2 teaspoon dried basil, the dried oregano, 1/2 teaspoon salt, and the pepper; mix well.
 3. Place beef in a roasting pan and rub with seasoning mix; roast for 45 minutes.
 4. In a large bowl, combine remaining 2 tablespoons olive oil, the lemon juice, the remaining 1/2 teaspoon dried basil, and 1/2 teaspoon salt; mix well. Add zucchini, yellow squash, and cherry tomatoes; toss to coat completely.
 5. Place vegetables around beef then roast 45 more minutes for medium doneness, or until desired doneness. Slice roast and serve with vegetables.



CLASSIC ROAST TURKEY



Sometimes the most simple recipes pack the biggest punch! Our classic roast turkey qualifies to be in that league, since it results in a flavorful, juicy bird without a lot of work. Every day, but especially on the holiday, we wanna keep things easy.

SERVES: 8

COOKING TIME: 3 HR 30 MIN

- 1 (12- to 14-pound) turkey, thawed if frozen
 - 1/4 cup vegetable oil
 - 1 teaspoon salt
 - 1/2 teaspoon garlic powder
 - 1/2 teaspoon onion powder
 - 1/2 teaspoon paprika
 - 1/2 teaspoon black pepper
1. Preheat oven to 350 degrees F. Line a large roasting pan with aluminum foil. Remove neck and giblets from turkey and reserve them for another use. Rinse turkey inside and out with cold water then pat it dry and place in pan.
 2. To make seasoning mixture, in a small bowl, combine oil, salt, garlic powder, onion powder, paprika, and pepper. Rub seasoning on outside of turkey.
 3. Add enough water to roasting pan to fill it 1/4 inch deep. Cover turkey loosely with aluminum foil.
 4. Roast turkey for 3-1/2 hours, basting occasionally with pan juices. Remove foil and roast about 30 more minutes, basting occasionally. Turkey is done when the internal temperature of the thickest part of the thigh registers 180 degrees F on a meat thermometer.
 5. Let turkey stand for 15 minutes before carving. Save drippings and use them to make gravy.



KING CUT PRIME RIB



Who says we need to go to a restaurant when we feel like having a nice juicy prime rib? We don't! Did you know that it's one of the easiest dishes to make? Sure, 'cause the oven does all the work and all we do is simply carve and enjoy.

SERVES: 6

COOKING TIME: 1 HR 45 MIN

- 1 (4- to 4 1/2-pound) boneless beef rib eye
 - 1 teaspoon butter, melted
 - 1/2 teaspoon garlic powder
 - 1/2 teaspoon onion powder
 - 2 teaspoons salt
 - 2 teaspoons black pepper
 - 1/2 cup mayonnaise
 - 1/3 cup prepared white horseradish, drained
 - 1 teaspoon lemon juice
 - 1/4 teaspoon white pepper
1. Preheat oven to 350 degrees F. In a large roasting pan, place the beef fat side up.
 2. In a small bowl, combine melted butter, garlic powder, onion powder, salt, and black pepper; mix well and rub over surface of beef. Roast 1-1/2 to 1-3/4 hours, or until a meat thermometer inserted in center reaches 140 degrees F. for medium-rare, or until desired doneness beyond that.
 3. Meanwhile, in a small bowl, combine remaining ingredients; mix well, cover, and chill at least 30 minutes before serving with the prime rib.
 4. Remove prime rib to a cutting board and let stand 15 to 20 minutes then slice across the grain into thick slices. Serve with the horseradish sauce.



SIDE DISHES

CHEESY HERBED MASHED POTATOES



Who wouldn't love this easy recipe for mashed potatoes? With lots of cheese and fresh-tasting herbs, it's loaded with favorite tastes, so it's a perfect side dish for holiday or regular-day dinners.

SERVES: 6

COOKING TIME: 25 MIN

- 3 pounds (about 4 large) baking potatoes, peeled and quartered
 - 1/4 cup (1/2 stick) butter or margarine
 - 1/4 cup (2 to 3) sliced scallions (green onions)
 - 1 tablespoon chopped fresh or 1 teaspoon dried basil
 - 1 tablespoon chopped fresh or 1 teaspoon dried chives
 - 1 tablespoon chopped fresh or 1 teaspoon dried dill weed
 - 1 teaspoon salt
 - 1/2 teaspoon pepper
 - 1 1/2 cups (6 ounces) shredded mild Cheddar Cheese
 - 1/2 cup milk
1. In a large pot of boiling salted water, cook potatoes 20 to 25 minutes, or until tender; drain in a colander.
 2. Place butter and scallions in pot and cook over medium heat 1 minute. Reduce heat to low and stir in basil, chives, dill, salt, and pepper.
 3. Return drained potatoes to pot; add cheese and milk. Remove from heat and mash with a potato masher or beat with an electric beater until smooth.



EASY BAKE SCALLOPED POTATOES

When your family pleads with you to make these potatoes again, you can pretend it's a time-consuming and difficult recipe. (If they only knew how easy these Easy Bake Scalloped Potatoes are to prepare!)

SERVES: 9

COOKING TIME: 1 HR 15 MIN

- 10 medium potatoes (about 4 pounds), peeled and thinly sliced
- 1 (2-pound) package Mexican-flavored processed cheese spread, cut into 1-inch cubes

INSTRUCTIONS

1. Preheat oven to 375 degrees F. Coat a 9" x 13" baking dish with cooking spray.
2. Place one-third of the cheese cubes in the bottom of the prepared baking dish. Cover with half the potatoes then layer another one-third of the cheese cubes over the potatoes. Top with remaining potatoes and cheese.
3. Cover tightly with aluminum foil and bake at 375 degrees F for 1 hour, or until potatoes are tender and cheese is melted.
4. Remove foil and return dish to oven for 6 to 8 minutes, or until top is golden.

NOTE

If Mexican-flavored cheese is not available, use plain processed cheese spread and add 1/2 cup salsa. In this case, you may want to melt the cheese first and mix in the salsa, then toss with the potatoes and bake as directed.



ROSEMARY ROASTED POTATOES



Fresh herbs add flavor to any recipe, and our Rosemary Roasted Potatoes are proof of that, but don't be put off if you have to turn to dried herbs. They're a super substitute for fresh, and their taste is still great.

SERVES: 6

COOKING TIME: 1 HR 30 MIN

- 2 pounds small red potatoes, washed and quartered
 - 1/2 cup (1 stick) butter, melted
 - 1 teaspoon dried rosemary (see Note)
 - 1/2 teaspoon salt
 - 1/2 teaspoon black pepper
 - 2 tablespoons chopped fresh parsley
1. Preheat oven to 325 degrees F. Coat an 8-inch square baking dish with cooking spray.
 2. In a large bowl, combine all ingredients except parsley; mix well.
 3. Pour into prepared baking dish, and bake at 325 degrees F for 1-1/4 to 1-1/2 hours, or until potatoes are fork-tender. Sprinkle with parsley, and serve.

NOTE

If you have fresh rosemary on hand, you can replace the dried with 1 to 2 tablespoons chopped fresh rosemary. Remember, anytime you replace dried herbs with fresh, it takes 1 tablespoon of the fresh to replace 1 teaspoon of the dried.



SHREDDED SWEET POTATOES

These don't look like the traditional sweet potatoes most of us remember. But they're exciting and tasty...so good that you're gonna be makin' 'em this way on a regular basis!

SERVES: 6

COOKING TIME: 1 HR

- 4 medium-sized sweet potatoes (about 2 pounds), peeled and grated
- 1 tablespoon salt
- 1 cup sugar (see Note)
- 1/2 cup light corn syrup
- 1/4 cup water
- 1/4 cup (1/2 stick) butter
- 1 cup pineapple juice

INSTRUCTIONS

1. Preheat oven to 375 degrees F. Coat a 9" x 13" baking dish with cooking spray; set aside.
2. Place potatoes in a large bowl and sprinkle with salt. Add enough ice water to just cover potatoes and let stand 10 minutes.
3. Meanwhile, in a medium saucepan, combine sugar, corn syrup, and water; bring to a boil over medium-high heat, stirring constantly. Remove from heat and stir in butter and pineapple juice until butter is melted.
4. Drain potatoes well and place in baking dish. Pour sugar mixture over potatoes and bake at 375 degrees F for 55 to 60 minutes, or until potatoes are tender, stirring halfway through baking.

NOTE

If you prefer your potatoes a little less sweet, cut back on the sugar. The amount of sweetness is up to you.



SPRING VEGETABLE COUSCOUS



Try this easy, Middle Eastern variation on Pasta Primavera when it's warm outside and there's a cool breeze. Spring Vegetable Couscous won't let you down. It's great by itself or as a refreshing side dish.

SERVES: 6

COOKING TIME: 10 MIN

- 3/4 cup (1/2 stick) butter
 - 1 medium-sized zucchini, diced
 - 1 large carrot, diced
 - 1 medium-sized yellow bell pepper, diced
 - 1 small onion, diced
 - 1 (10-ounce) package frozen peas, thawed
 - 2 1/4 cups water
 - 1 1/4 teaspoons salt
 - 3/4 teaspoon black pepper
 - 1 (10-ounce) package couscous
1. In a large skillet, melt butter over medium heat. Add zucchini, carrot, bell pepper, and onion, and saute for 5 minutes, or until crisp-tender.
 2. Add peas, water, salt, and black pepper; bring to a boil. Remove from heat and add couscous; mix well. Cover and allow to sit for 5 minutes, or until liquid is absorbed. Fluff lightly with a fork, and serve.

NOTE

Feel free to dice and add whatever cooked vegetables you have on hand. Any leftover vegetables will do!



CREAMY ONIONS



Okay, okay, you don't like the usual strong taste of onions. But made this way, so mellow and creamy, you're sure to have a change of heart about onions.

SERVES: 4

COOKING TIME: 30 MIN

- 1 tablespoon butter or margarine
 - 2 medium-sized onions, peeled and cut into wedges
 - 1 (10 3/4 ounces) can condensed cream of mushroom soup
 - 1/3 cup milk
 - 1/4 teaspoon ground nutmeg
1. In a medium skillet, melt butter over medium-high heat; saute onions for 10 to 15 minutes, until onions soften and start to brown.
 2. In a small bowl, combine remaining ingredients; mix well then add to skillet, reduce heat, and simmer for 5 to 8 minutes.

NOTE

For an extra-fancy side dish, use 1 (16-ounce) package frozen pearl onions, thawed and drained.



ASPARAGUS WITH HOLLANDAISE SAUCE



Asparagus is a classic go-along! Our easy recipe for asparagus with traditional hollandaise sauce will make all your entertaining memorable.

SERVES: 6

COOKING TIME: 5 MIN

- 1 pound fresh asparagus, trimmed
 - 1/4 cup water
 - 1/2 teaspoon plus 1/8 teaspoon salt, divided
 - 1/4 cup (1/2 stick) butter
 - 2 egg yolks
 - 2 teaspoons fresh lemon juice
1. Place asparagus in a microwave-safe 7" x 11" baking dish, with tips toward center of dish. Add water and 1/2 teaspoon salt. Cover and cook at 90% power for 5 minutes; remove dish from microwave and set aside.
 2. In a small microwave-safe bowl, heat butter at 90% power for 40 seconds, or until melted.
 3. Meanwhile, in another small microwave-safe bowl, beat egg yolks, lemon juice, and remaining 1/8 teaspoon salt until thick. Slowly pour in melted butter, whisking until well combined. Microwave uncovered at 40% power for 30 seconds, stirring halfway through cooking time.
 4. Uncover asparagus and drain; drizzle with Hollandaise sauce and serve immediately.

SERVING SUGGESTION

To make this dish even more colorful, use both green and white asparagus. Talk about an elegant conversation starter!



CLASSIC CREAMED SPINACH



Classic Creamed Spinach is like mashed potatoes or mac 'n' cheese - it's a comfort food you love for your whole life. This recipe is an easier version of this favorite classic side dish.

SERVES: 4

COOKING TIME: 8 MIN

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 (10-ounce) packages frozen chopped spinach, thawed and well drained (see Option)
- 1 cup (1/2 pint) heavy cream
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt

1. In a large skillet, melt butter over medium heat; stir in flour until mixture is combined and golden.
2. Add remaining ingredients; mix well and cook 3 to 5 minutes, or until heated through.

OPTION

Two 10-ounce packages of fresh spinach can also be used; just chop it and boil until tender, then drain well and proceed as directed.



BACON AND CHEDDAR DEVILED EGGS



The big taste of bacon and robust flavor of Cheddar cheese add a zesty flair to these company-ready Bacon and Cheese Deviled Eggs.

YIELDS: 24

COOKING TIME: 15 MIN

- 14 hard-cooked eggs
 - 1/2 cup mayonnaise
 - 1/2 teaspoon sour cream
 - 1 1/2 teaspoons Dijon mustard
 - 1 teaspoon fresh lemon juice
 - 1/4 teaspoon black pepper
 - 1/3 cup crumbled cooked bacon
 - 1/4 cup (1 ounce) finely shredded sharp Cheddar cheese
 - 2 tablespoons chopped fresh chives or green onion tops
1. Slice eggs in half lengthwise. Remove yolks to a medium bowl. Reserve 24 white halves; finely chop remaining 4 white halves.
 2. Mash yolks with fork. Add mayonnaise, sour cream, mustard, lemon juice, and pepper; mix well. Add chopped egg whites, bacon, cheese, and chives; mix well.
 3. Spoon 1 heaping tablespoon yolk mixture into each reserved egg white half. Refrigerate, covered, to blend flavors.

Did You Know?

America's egg farmers are committed to feeding the hungry. You can do your part, too! Just go to www.GoodEggProject.org to pledge to "Eat good. Do good every day." For every pledge, America's egg farmers will donate an egg to Feeding America!



BREADS AND ROLLS

CRANBERRY HOT CROSS BUNS



Hot Cross Buns are one sweet Easter tradition. Our easy recipe for baking your own bakery-style Cranberry Hot Cross Buns is a twist on the traditional raisin variety, and guaranteed to be a crowd-pleaser.

YIELDS: 12

COOKING TIME: 20 MIN

- 18 frozen dinner roll dough balls, thawed but still cold (see Note)
 - 1/2 cup dried cranberries
 - 1 1/2 cups confectioners' sugar
 - 1 teaspoon lemon zest
 - 1 teaspoon lemon juice
 - 1 to 2 tablespoons milk
1. Preheat oven to 350 degrees F.
 2. Coat 2 baking sheets with cooking spray; set aside.
 3. Cut dinner roll dough balls in half. Press 1-1/2 pieces together and form a flat circle, about 2 inches wide. Place a heaping teaspoon of cranberries in center of dough circle; bring edges together and pinch tightly to close. Shape into a round roll and place on baking sheet; repeat with remaining roll dough.
 4. Cover rolls with plastic wrap and allow to rise in a warm place for about 30 minutes.
 5. Remove wrap from rolls and bake at 350 degrees F for 20 to 25 minutes, or until golden; let cool.
 6. In a medium bowl, mix remaining ingredients until smooth. Spoon into a small resealable plastic storage bag. Cut a small corner off the bag and make a cross with glaze on each bun. Let glaze harden then serve, or cover loosely until ready to serve.



OLD FASHIONED BUTTERMILK BISCUITS



Incredibly light and fluffy, Old Fashioned Buttermilk Biscuits will simply melt in your mouth, just like Grandma's biscuits always did!

YIELDS: 24

COOKING TIME: 20 MIN

- 4 cups self-rising flour, plus more for rolling out
 - 1 tablespoon baking powder
 - 1 tablespoon sugar
 - 3/4 cup vegetable shortening
 - 2 cups buttermilk
1. Preheat oven to 400 degrees F. Coat a large baking sheet with cooking spray.
 2. In a large bowl, combine flour, baking powder, and sugar; mix well. Using a fork or pastry cutter, cut shortening into flour mixture until crumbly. Add buttermilk and stir just until a soft dough forms.
 3. Lightly flour a flat surface; using a rolling pin, roll out dough to 1-inch thickness. Using a 3-inch biscuit or cookie cutter, cut into round biscuits and place on prepared baking sheet.
 4. Bake at 400 degrees F for 10 to 12 minutes, or until light golden. Serve warm, or remove to a wire rack to cool completely.

NOTE

Serve these with a little butter for the perfect addition to breakfast...or any meal, for that matter!



EASTER EGG BREAD



The Easter Bunny is sure to give his seal of approval to this adorable easy-to-make edible Easter Egg Bread. Your gang will hop to it when they see how you've filled it with your decorated eggs. Talk about tasty fun!

Did You Know?

Hard-cooked eggs in the shell can be refrigerated safely for up to one week. Peeled hard-cooked eggs should be eaten that day and uncooked eggs can stay fresh in a refrigerator for up to a month.

YIELDS: 1 LOAF

COOKING TIME: 25 MIN

- 2 cups plus 2 teaspoons water, divided
 - 4 teaspoons white vinegar
 - 4 eggs (they need to be raw when you start so they don't overcook)
 - 4 different food colors
 - 1 pound frozen bread dough, thawed
 - 1/3 cup confectioners' sugar
1. Preheat oven to 375 degrees F.
 2. In each of 4 cups or small bowls, combine 1/2 cup water and 1 teaspoon vinegar. Add about 1/4 teaspoon of a different food color to each cup.
 3. Place 1 egg in each cup and allow to sit until the desired color is attained, turning eggs occasionally with a spoon. Remove to paper towels to drain and dry completely.
 4. Divide dough into thirds. On a lightly floured surface, roll each piece of dough into a 24-inch rope. Braid strips together then place on a baking sheet and form into a ring, pinching ends together to seal. Tuck colored eggs into the braid, spacing them evenly. Cover loosely with plastic wrap and let rise at room temperature for 1 hour, or until doubled in size.
 5. Bake at 375 degrees F for 25 to 30 minutes, or until golden; allow to cool slightly.
 6. In a small bowl, combine confectioners' sugar and the remaining 2 teaspoons water, stirring until thoroughly blended. Brush warm bread with sugar glaze, being careful not to coat the colored eggs. Serve warm, or cover and chill until ready to serve.



DESSERTS

CHOCOLATE STRAWBERRY DREAM CAKE

We first made Chocolate Strawberry Dream Cake for one of our monthly office birthday parties. We all thought it was so good that we've had it every month since!

SERVES: 12

PREPARATION TIME: 2 HR

COOKING TIME: 40 MIN

- 1 (18.25-ounce) package chocolate cake mix, batter prepared according to package directions
 - 1 (4-serving) package instant chocolate pudding and pie filling.
 - 1 1/2 cups milk
 - 1 cup sliced fresh strawberries
 - 1 (8-ounce) container frozen whipped topping, thawed
1. Bake cake batter according to package directions for two 9-inch round layers; let cool.
 2. In a medium bowl, with an electric beater on medium speed, beat pudding mix and milk until well combined; allow to thicken slightly.
 3. Invert one cake layer onto a serving plate. Spread 1 cup pudding over cake layer and cover with sliced strawberries.
 4. In a medium bowl, combine the remaining pudding with the whipped topping until thoroughly blended. Place second cake layer over strawberries then frost top and sides of cake with whipped topping mixture. Chill at least 2 hours then serve, or cover loosely and keep chilled until ready to serve.

NOTE

Be sure to give this cake its domed look by placing the top layer of cake curved-side up.



EASTER BUNNY CAKE



Whimsical and scrumptious, our eye-catching easy Easter Bunny Cake will probably become one of your go-to Easter recipes every year. This Easter dessert will surely take the cake.

SERVES: 18

- 1 (18.25-ounce) package white cake mix, prepared according to package directions
 - 2 (16-ounce) cans white frosting
 - 1 cup flaked coconut
 - 2 drops red food color
 - 3 maraschino cherries
 - 1 (0.68-ounce) tube black decorating gel
1. Bake cake mix according to package directions for one 8-inch round baking pan and one 8-inch square baking pan. Make sure batter is divided equally so layers are the same height. Let cool slightly, then remove to a wire rack to cool completely.
 2. Place round layer on a large platter.
 3. Cut 2 semi-circles out of square layer on two opposite sides, leaving a bow-tie shape. Place the cut pieces of cake on the platter, forming ears. Place remaining piece of cake at bottom of round cake, forming a bow-tie.
 4. Frost entire cake with frosting.
 5. In a medium bowl, combine coconut and food color, stirring until coconut turns pink. Place coconut inside the ears and around sides of cake.
 6. Place cherries to make the eyes and nose. Use the gel to make whiskers, mouth, and center of bow-tie.
 7. Serve or cover loosely until ready to serve.



PINEAPPLE RIGHT SIDE UP CAKE

Pineapple Upside-Down Cake is really well-known. No fair! Now it's time to get it right...right side up, that is!

SERVES: 12

COOKING TIME: 40 MIN

- 1 (8-ounce) package cream cheese, softened
 - 1/4 cup (1/2 stick) butter, softened
 - 1 1/4 cups sugar
 - 2 eggs
 - 1/4 cup milk
 - 1 teaspoon vanilla extract
 - 1 3/4 cups all-purpose flour
 - 1 teaspoon baking powder
 - 1/2 teaspoon baking soda
 - 1/2 teaspoon salt
 - 1 (12-ounce) jar pineapple preserves
 - 1 (10-ounce) jar maraschino cherries, drained and chopped
1. Preheat oven to 350 degrees F. Coat a 9" x 13" baking dish with cooking spray.
 2. In a large bowl, blend cream cheese, butter, and sugar together with an electric mixer on high speed. Reduce speed to low and add eggs, milk, and vanilla; blend until smooth. Mix in flour, baking powder, baking soda, and salt. Do not over-mix.
 3. Pour half the batter into prepared baking dish. Spread preserves evenly over batter then pour remaining batter over preserves.
 4. Sprinkle chopped cherries evenly over the top and bake at 350 degrees F for 40 minutes. Remove from the oven and let cool for 1 hour before cutting.



EASTER CANDY CAKE



Our Easter Candy Cake wins the prize for tasting great and being lots of fun to make and eat.

SERVES: 10

COOKING TIME: 25 MIN

- 2 cups all-purpose flour
 - 1 cup granulated sugar
 - 2 teaspoons baking soda
 - 1/4 cup unsweetened cocoa
 - 1 cup mayonnaise
 - 1 cup water
 - 1 teaspoon vanilla extract
 - 1 (16-ounce) can white frosting
 - Green decorating sugar, jelly beans, and marshmallow chicks
1. Preheat oven to 350 degrees F. Coat a 9" x 13" baking dish with cooking spray then flour lightly.
 2. In a large bowl, combine flour, sugar, baking soda, cocoa, mayonnaise, water, and vanilla; blend with an electric beater on medium speed until well combined.
 3. Pour batter into baking dish and bake at 350 degrees F for 25 to 30 minutes, or until a wooden toothpick inserted in center comes out clean. Let cool completely.
 4. Frost the cake and cut into 15 squares. Decorate each square with colored sugar and Easter candies.



GRASSHOPPER PIE



Cool, refreshing and minty are just a few of the words that describe our creamy Grasshopper Pie. And in case you aren't familiar with it, don't worry. The grasshopper part of this pie is named after the drink, not the insect.

SERVES: 10

- 1/4 cup (1/2 stick) butter, melted
 - 2 cups (about 20) finely crushed cream-filled chocolate sandwich cookies
 - 1 (8-ounce) package cream cheese, softened
 - 1 (14-ounce) can sweetened condensed milk
 - 1 tablespoon lemon juice
 - 1/4 cup green creme de menthe liqueur
 - 1 (8-ounce) container frozen whipped topping, thawed
1. Coat a 9-inch deep-dish pie plate with cooking spray.
 2. In a medium bowl, combine melted butter and the cookie crumbs. Pat mixture firmly over bottom and sides of pie plate, forming a crust; chill.
 3. Meanwhile, in a large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk. Stir in lemon juice and liqueur then fold in the whipped topping.
 4. Spoon mixture into chilled crust then cover and chill 4 hours, or until set. If desired, garnish as suggested just before serving.

GARNISHING TIP

This looks great garnished with the crumbs from an extra cookie, and fresh or candy mint leaves.



EASTER EGG NESTS



Hands down, the kids will give these a "thumbs-up!" Let them help make these little coconut cookies with their thumbprints to create the perfect edible basket to fill with holiday jelly beans! We're talking tasty fun!

YIELDS: 18

COOKING TIME: 12 MIN

- 1/4 cup sugar
 - 1 egg
 - 1 teaspoon vanilla extract
 - 3 to 4 drops yellow food color
 - 1/4 cup all-purpose flour
 - 2 cups flaked coconut
 - 36 jellybeans
1. Preheat oven to 350 degrees F. Coat baking sheets with cooking spray.
 2. In a medium bowl, beat sugar, egg, vanilla, and food color with an electric beater on medium speed until well blended. Beat in flour until smooth then fold in coconut.
 3. Drop by heaping teaspoonfuls 2 inches apart on baking sheets. Flour your thumb and make an indentation in the center of each cookie to create a "nest."
 4. Bake at 350 degrees F for 10 to 12 minutes, or until edges are golden. Remove from oven and gently push 2 jelly beans into each nest. Let nests cool slightly on baking sheets then remove to wire racks to cool completely. Store in airtight containers.



HOPPY EASTER EGG COOKIES



Plan to make these with the whole family - the icing part is like decorating Easter eggs, but much easier!

YIELDS: 60

COOKING TIME: 20 MIN

- 1 cup sugar
 - 1 cup (2 sticks) butter, softened
 - 3 tablespoons milk
 - 1 teaspoon vanilla extract
 - 1 egg
 - 3 cups all-purpose flour
 - 1 1/2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 2 egg yolks
 - Few drops each of yellow, red, blue, and green food color
1. Preheat oven to 375 degrees F. Coat baking sheets with cooking spray. In a large bowl, combine sugar, butter, milk, vanilla, and the egg until well mixed. Stir in flour, baking powder, and salt; mix well. Cover with plastic wrap. Refrigerate 1 hour.
 2. On a lightly floured surface, roll out 1/4 of the dough at a time to 1/8-inch thickness. Keep remaining dough refrigerated. Cut out egg shapes with an oval cookie cutter (see Note) and place on prepared baking sheets. Bake at 375 degrees F for 6 to 9 minutes, or until the edges are light brown.
 3. Turn off the oven. Immediately loosen the cookies, but leave on the baking sheets. Decorate by beating the egg yolks and dividing them into 4 small cups. Put a few drops of each food color into the separate cups, one color per cup. Using a NEW, non-toxic, small model brush, paint each cookie to resemble an Easter egg.
 4. Return cookies to the oven for 5 minutes to set the egg paintings.



MARSHMALLOW FLOWER CUPCAKES



These beautiful spring cupcakes were created and shared by our friends Alan Richardson and Karen Tack, authors of the hugely popular cookbooks "Hello, Cupcake!" and "What's New, Cupcake?" They're perfect for your Easter celebration or anytime!

YIELDS: 12

- 12 unfrosted vanilla or favorite flavor cupcakes
 - 2 tablespoons dark chocolate frosting
 - 1 (16-ounce) can vanilla frosting
 - Green and yellow food color
 - 12 marshmallows
 - 1/2 cup each yellow, pink and orange nonpareil sprinkles
 - 2 each yellow, red, orange, green and black spice drops
1. Spoon chocolate frosting into a resealable plastic bag. Tint vanilla frosting bright green with the green and yellow food colors. Spoon 1/2 cup green frosting into a resealable plastic bag. Press out excess air; seal bags.
 2. Place each color of sprinkles in a separate bowl. Working with one sprinkle color at a time, cut a marshmallow crosswise into 5 thin slices, letting slices drop into sprinkles. Toss to coat sticky areas of marshmallow with sprinkles. Repeat with remaining marshmallows and colored sprinkles to make 20 petals of each color.
 3. Cut each spice drop in half crosswise. For ladybugs, cut 2 of the halved black spice drops in half again to make quarters. Press one quarter against one half of a red spice drop to make the head and body. Snip a very small (1/16-inch) corner from the bag with the chocolate frosting. Pipe the line down the back of the red spice drop; add spots and antennae with chocolate frosting.
 4. Working on one cupcake at a time, spread top with some green frosting and make smooth. Arrange 5 same-color marshmallow slices in a circle, like the petals of a flower, on top of each frosted cupcake. Press



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a cut spice drop, cut-side down, in the center of each petal arrangement. Repeat with remaining cupcakes and marshmallow slices.

5. Snip a small (1/4 -inch) corner from bag of green frosting. Pipe lines of green frosting as the stems on a serving platter (see photo). Add several leaf shapes next to the stems with frosting. Arrange cupcakes on platter to look like a bouquet of flowers. Add spice drop ladybugs.



LEMON CREAM TARTS

Uh oh, the table is cleared and the gang is asking about dessert - and you forgot it! Don't panic! In five minutes, these tarts are table-ready. Won't your guests be impressed!

YIELDS: 6

- 1 (10-ounce) jar lemon curd
 - 1 (8-ounce) container frozen whipped topping, thawed
 - 1 teaspoon grated lemon peel (optional)
 - 5 drops yellow food color (optional)
 - 6 single-serve graham cracker tart shells
1. In a medium bowl, combine all ingredients except the tart shells; mix well.
 2. Spoon into tart shells and serve, or keep chilled until ready to serve.

NOTE

To fancy up these tarts, all you have to do is pass a lemon over a grater a few times and...ta da - you've got an extra-zesty garnish.



MORE EASTER RECIPES FROM OUR BLOGGER FRIENDS

[PORK TENDERLOIN IN MUSTARD CREAM SAUCE](#)

By Angela Pritchett, [Recipes from my mom](#)

[GIANT HOMEMADE EASTER EGGS](#)

By Vickie Smith, [Secrets of the Butcher's Wife](#)

[ROASTED PORK TENDERLOINS WITH GORGONZOLA MUSHROOM SAUCE](#)

By Patricia Mendez, [Easy Entertaining for Beginners](#)

[GUILT-FREE PINEAPPLE UPSIDE DOWN CAKE](#)

By Emily Mendes, [Passion for the Kitchen](#)

[STRAWBERRY-LEMON CRUNCH CAKE](#)

By Sucheta Rawal, [go. eat. give!](#)



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Included in this eCookbook:

35 egg-ceptional Easter recipes and tips, including:

- Mint Roasted Leg of Lamb
- Cheesy Herbed Mashed Potatoes
- How-to's for Perfectly Dyed Eggs
- Easter Bunny Cake

...and lots more, including recipes from some of our blogger friends!

