

Special Holiday Hours

Begin March 3rd:

Mon, Tues, Thurs, Fri 10–5

Wed 10–6 • Sat 10–4 • Sun 12–4

Easter Week Hours:

March 28 (Holy Thurs.) 10–4

March 29 (Good Fri.) 9am–Noon

March 30 (Holy Sat.) 9am–Noon

After Easter, our normal hours are:

Tue, Thu, Fri 10–5 • Wed 10–6 • Sat 10–2

Closed Sun & Mon

BRESKY'S



Baking, Cake Decorating, and Candy Making Supplies
Since 1919

78 S. Kennedy Dr., Route 309, McAdoo, PA

Phone (570) 929-2311

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WE'LL
MAKE
YOUR DAY
A LITTLE
SWEETER!

Easter Recipes 2013

Our newest recipes...

tested & tasty!

EASY HOT CROSS BUNS

- ¼ cup apple juice OR rum
- ½ cup mixed candied fruit ☆
- ½ cup raisins ☆
- 1 ¼ cup milk, room temp.
- 2 large eggs + 1 yolk
- 1 egg white (Save egg white to brush on top of dough.)
- 6 Tbsp. butter, room temp.
- 1 envelope instant dry yeast
- ¼ cup firmly packed brown sugar
- 1 tsp. cinnamon
- 1 ¾ tsp. salt
- 1 Tbsp. baking powder
- 4 ½ cups King Midas flour ☆
- 9x13 pan or 10" square pan ☆
- Grease pan. (Wilton Cake Release ☆ is perfect for this!)
- In small bowl, mix candied fruit, raisins, & apple juice or rum; microwave about 40 sec till warm & mixable. Let stand till room temp.
- Meanwhile, mix all other dough ingredients in mixer. Knead till soft & elastic.
- Mix in fruit/liquid mixture.
- Let rise in greased bowl, covered, for 1 hour. Dough will become puffy but NOT doubled in bulk.
- Grease your hands; dough will be sticky. Divide into 1/3 cup sized balls & arrange in pan. Cover & let rise for 1 hr.
- Preheat oven to 375°. Mix egg whites with 1 Tbsp. milk, and brush



over buns. Bake 20-25 min or till golden. Let cool.

– ICING: 1 cup 10X sugar ☆

½ tsp. vanilla ☆

3 tsp. milk.

Mix all these ingredients. Pipe cross shape onto each bun.

PINK LEMONADE CAKE

- 1 cup butter
- 4 eggs
- 3 ½ cups King Midas flour ☆ *
- 1 Tbsp. baking powder
- ½ tsp. salt
- 2 cups sugar
- "Super Red" Soft gel paste color ☆
- 1 1/3 cups milk
- ¼ cup frozen lemonade concentrate, thawed
- 1 tsp. pure lemon extract ☆
- Grease two 9"x 2" round pans ☆ (Wilton Cake Release ☆ works well)
- In medium bowl, stir together flour, baking powder, & salt. Set aside.
- Preheat oven to 350°.
- In mixing bowl, cream butter & sugar till well combined.
- Add 1 drop Super Red coloring. Beat to combine.
- Add eggs 1 at a time, beating well.
- In separate bowl, stir together milk, lemonade, & lemon extract.
- Alternately add flour mixture & milk mixture to butter mixture. Beat on low till just combined.
- Remove half of batter & spread in one pan.
- In remaining batter, stir in 2 drops Super Red color. Spread in 2nd pan.



- Bake about 30-40 min until tops spring back when touched.
- Cool 10 min on wire rack ☆.
- Remove from pans; cool completely.
- Trim off domed tops of layers so cakes are flat. Cut each layer horizontally in half to create 4 layers. Place 1 dark-pink layer, cut side down, on serving plate. Frost with lemonade buttercream icing, and top with light-pink cake layer. Repeat using remaining layers. Frost entire cake. Serves 18.

– LEMONADE BUTTERCREAM ICING:

- 6 sticks unsalted butter
- Two 16-oz. jars marshmallow cream
- ¼ cup frozen lemonade concentrate, thawed
- 1 cup 10X sugar ☆
- 2 tsp. pure lemon extract ☆
- In large mixing bowl, beat butter till light & fluffy. Add marshmallow cream and lemonade concentrate.
- Beat till smooth. Add 10X sugar & lemon extract. Beat till light & fluffy

Bresky's has beautiful gold foil cake boards, glassine doilies, and many Easter decorations to enhance your cake! We also have cake boxes in many sizes to fit your creations.

New products:

- ◆ Pastel chocolate pearls – gorgeous!
- ◆ Pink & yellow marshmallow ducks – great for dipping in chocolate & coconut
- ◆ Lots of goodies to fill your Easter baskets
- ◆ Flavored popcorn in many colors
- ◆ Beautiful hand-crafted royal icing embellishments



☆ **Items with a ☆ are available at Bresky's!** ☆

These are some of our customers' favorite Easter recipes... year after year.

MAKE YOUR OWN BUTTER LAMB

- Soften butter and press into each half of the mold ☆.
- Secure halves together with rubber bands and freeze overnight.
- When frozen, peel mold away from butter.

We have pretty window boxes ☆ to put them in as a lovely addition to your Easter basket! We have a variety of lamb molds to choose! These molds can last for years - save money and have fun doing it!

PASKA BREAD

- 7 cups King Midas flour ☆
- ¼ cup sugar
- 2 ½ tsp. salt
- 1 stick margarine
- 1 envelope instant dry yeast
- 1 cup milk
- 1 cup water
- 3 eggs
- 1 ½ Tbsp. sugar
- 6", 7", or 8" round x 3" high Paska pan ☆. *Makes four 6" loaves OR three 7" loaves OR two 8" + one 6" loaves.*
- Scald milk
- Add water and 1 ½ Tbsp. sugar
- Cool to 120° (warm, not hot)
- Add yeast; stir
- Sift dry ingredients in large bowl.
- Using hands, work margarine into dry ingredients.
- Beat eggs slightly.
- Add all liquid ingredients to flour (milk, water-yeast mixture, & eggs).
- Knead well for at least 20 min.
- Spray inside of large bread bowl ☆ with non-stick cooking spray.
- Place dough in bowl and cover with towel. Set in warm area and let dough rise for about 2 hours.
- Divide into desired sizes & place into paska pans.
- Let rise for about 1 hr. until double in size.
- Bake at 350° for 30-40 min.



EASTER CHEESE (Hrudka or Cirak)

- 15 eggs
- 1 quart milk
- 1 pinch salt
- 2 tsp. pure vanilla ☆ (optional)
- Cheesecloth ☆
- Beat eggs & gradually add to milk in large saucepan. Bring to boil over low heat, stirring constantly, for about 10 min. It will look like scrambled eggs.
- Line a colander with cheesecloth & pour mixture into it. Squeeze tightly to drain.
- Hang & let drain for 2 hours.
- Remove cheesecloth. Cover with plastic wrap and refrigerate.



PEANUT BUTTER EGGS

- 4 cups 10X sugar ☆
- 2 sticks margarine
- 1 tsp. pure vanilla ☆
- 2 generous cups peanut butter (We like Jif chunky or creamy)
- 1 lb. Merckens chocolate wafers ☆
- Mix peanut butter, margarine, & vanilla till blended. Gradually add 10X sugar. Mix well & chill. Shape into eggs & dip into Merckens chocolate. Makes about 5 dozen.
- For a delicious variation, add 1 ½ cups Bresky's crisp rice ☆ for peanut butter "crisp" eggs.
- Another delicious variation (Linda's favorite)... Dip eggs in white chocolate & roll in toasted coconut ☆.
- Tip: Add about ½ cup Graham cracker crumbs to recipe if your eggs are oily. This makes them easier to dip. These eggs are normally soft, but worth the effort.

COOKIE TRUFFLE EGGS

- 45 Oreo cookies, crushed (1 pkg.)
- 8 oz. Philly cream cheese
- 1 lb. Merckens chocolate ☆
- Using mixer, combine crushed

- cookies & cream cheese. Shape into eggs, & dip into melted chocolate.
- Variation: Use vanilla Oreos and ¼ tsp. Strawberry flavor oil ☆. Dip in pink Merckens chocolate ☆.

PINA COLADA EGGS

- 3 Tbsp. crushed pineapple with small amount of juice
- 2 cups sweet coconut ☆
- ¼ tsp. Pineapple flavor oil ☆
- 1 tsp. rum
- 2 Tbsp. clear Karo syrup
- 1 lb. dry fondant ☆
- 1 lb. Merckens chocolate ☆
- Mix all ingredients well. Chill mixture. Shape into eggs. Coat with Merckens chocolate coating.

BUTTER CREAM EGGS

- 5-6 cups 10X sugar ☆
- ¼ cup butter
- 8 oz. Philly cream cheese
- 1 tsp. pure vanilla ☆
- 1 lb. Merckens chocolate wafers ☆
- Cream butter & cream cheese together. Add 10X sugar & mix well. Add vanilla. Chill mixture. Shape into eggs. Place on wax paper. Chill again OR let air-dry until no longer sticky to touch. Dip into your favorite Merckens chocolate coating. Makes about 4 dozen.
- For a popular variation, after dipping in chocolate, roll eggs in peanut meal ☆.

COCONUT CREAM EGGS

- 8 oz. Philly cream cheese
- 6 cups 10X sugar ☆
- 1 Tbsp. butter
- 6 cups sweet coconut ☆
- 1 lb. Merckens chocolate wafers ☆
- Cream butter & cream cheese until well blended. Gradually add 10X sugar. Add coconut. Mix well. Roll into egg shapes & dip into your favorite Merckens chocolate coating. Makes about 4 dozen.



We have SUGAR FREE items: Melting chocolate (Milk, White, Dark), Jelly Belly jelly beans, Easter gummies, & peanut butter eggs!