

## Special Holiday Hours

Begin March 3<sup>rd</sup>:

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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[BreskysCakeAndCandy.com](http://BreskysCakeAndCandy.com)



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.

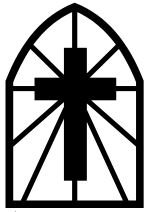
## MAKE YOUR OWN BUTTER LAMB

- 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!