

**Special Holiday Hours**  
Begin March 23<sup>rd</sup>:

Mon, Tues, Thurs, Fri 10-5  
Wed 10-6 • Sat 10-4 • Sun 12-4

**Easter Week Hours:**

April 17 (Holy Thurs.) 10-4  
April 18 (Good Fri.) 9am-Noon  
April 19 (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

Call 570-929-2311

**BreskysCakeAndCandy.com**



We'll make your day  
a little sweeter!

## GOOD MORNING MUFFINS

- 2 eggs
- ¾ cup vegetable oil
- ¼ cup milk
- 2 tsp. pure vanilla extract ☆
- 2 cups King Midas flour ☆
- 1 cup firmly packed brown sugar
- 2 tsp. baking soda
- 2 tsp. cinnamon
- ½ tsp. salt
- 1 ½ cups peeled, cubed apple
- 1 cup shredded carrots
- ½ cup sweet coconut ☆
- ½ cup raisins ☆ (we like golden)
- ¾ cup sliced almonds ☆
- Heat oven to 350°.
- Line two 12-cup muffin tins ☆ with paper liners ☆.
- In mixing bowl, whisk together eggs, oil, milk, and vanilla. Add flour, sugar, baking soda, cinnamon, and salt. Stir just until dry ingredients are moistened.
- Stir in apples, carrots, coconut, raisins, and ½ cup almonds.
- Fill muffin cups a little over half full.
- Sprinkle remaining almonds over muffin tops.
- Bake approx. 20 minutes until cake tester ☆ comes out clean.
- Remove muffins and cool on wire racks ☆.



## CRISPY BUTTER COOKIES With a twist!

- 1 cup butter (no substitutes)
- 1 ½ cup 10X sugar ☆
- 2 egg whites
- ¼ tsp. lime flavor oil ☆
- 2 ½ cups King Midas flour ☆
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 drops green Soft Gel food color ☆
- Pink, yellow, & lime green decoettes ☆
- In mixing bowl, cream butter & 10X sugar. Beat in egg whites & lime flavor oil.
- Combine flour, baking powder, and baking soda. Gradually add to creamed mixture.
- Roll into 1 ½ inch balls. Place 2 inches apart on greased or parchment ☆-lined cookie sheets ☆.
- Bake at 350° for 12-14 minutes or until edges are lightly browned.
- Remove from oven and sprinkle with decoettes.
- Cool on wire rack ☆. Makes about 4 dozen.



## CHOCOLATE CAKE WITH PEANUT BUTTER FROSTING

- 2 cups King Midas flour ☆
  - 2/3 cup cocoa ☆
  - 2 tsp. baking soda
  - 1 tsp. baking powder
  - ½ tsp. salt
  - 2/3 cup vegetable oil
  - 2 cups granulated sugar
  - 2 eggs
- (continued) →



- 1 cup milk
- 1 cup brewed coffee, cooled to room temperature
- 1 tsp. pure vanilla extract ☆
- Preheat oven to 350°.
- Grease and flour 13 x 9 baking pan ☆.
- Sift together flour, cocoa, baking soda, baking powder, and salt into large bowl.
- In mixing bowl, combine oil and sugar. Add eggs. Beat well.
- Add flour mixture alternately with milk, beating well after each addition, and scraping down sides of bowl.
- Stir in coffee and vanilla. Batter will be thin.
- Pour batter into prepared pan.
- Bake 35-40 minutes until cake tester ☆ comes out clean.
- Let cool completely on wire rack.

### FROSTING

- 8-oz. package cream cheese
  - ¼ cup creamy peanut butter
  - 2 cups 10X sugar ☆
  - 2 Tbsp. milk
  - ½ tsp. pure vanilla extract ☆
  - Beat cream cheese and peanut butter until smooth.
  - Add 10X, milk, and vanilla. Beat till smooth.
  - Frost cake when cool.
- If you don't have time to make this frosting,  
why not try **Puddino?**

We sell this frosting ready-made in vanilla, chocolate, and peanut butter flavors. This creamy pudding icing can also be used as a dip for pretzels and other snacks!

Bresky's has **BUTTER LAMB MOLDS** in several different shapes, and we have Easter print window boxes to put them in!

# Everyone's favorite Easter recipes

## Featured Recipe NEW!

### CHOCOLATE HAZELNUT EGGS

- 3 cups 10X sugar ☆
- 1 stick margarine
- 1 tsp. pure vanilla extract ☆
- 1 cup Nutella hazelnut spread
- 1 lb. Merckens chocolate ☆
- Mix ingredients together till blended, & shape into eggs (about 40).
- Chill and dip into your favorite flavor of Merckens chocolate. We like Dark.
- Top with a jelly bean ☆ or Guittard real chocolate sprinkles ☆.

### 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.

### 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 in peanut meal ☆.

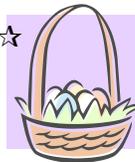
### PASKA BREAD

- 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.



### 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.



### 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

- 1 package Oreo cookies, crushed
- 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 ☆.

### 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.