

Easter Recipes 2015

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

Special Holiday Hours
Begin March 8th:

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

Easter Week Hours:

April 2 (Holy Thurs.) 10–4
April 3 (Good Fri.) 9am–Noon
April 4 (Holy Sat.) 9am–Noon

After Easter, our normal hours are:
Tue, Thu, Fri 10–5 • Wed 10–6 • Sat 10–2
Closed Sun & Mon



LEMON CHIP COOKIES

- 1 cup shortening
- 1 cup granulated sugar
- 2 eggs
- 1 tsp. lemon extract ☆
- 2 ¼ cup King Midas flour ☆
- ½ tsp. baking soda
- 1 tsp. salt
- 1 cup lemon flavored chips ☆
- ½ cup walnuts ☆
- In mixing bowl, mix shortening, sugar, eggs, lemon extract till creamy.
- Sift dry ingredients and add to creamed mixture.
- Drop by teaspoonfuls onto greased cookie sheet ☆.
- Bake 375, 10-12 min. Yields 6 dozen.
- Bresky's handy cookie scoops in 3 sizes make your cookies perfect.

ORANGE COCONUT CREAMS

- 1 lb coconut cream candy filling ☆
- ¼ tsp. orange oil ☆
- 1 lb Merckens chocolate ☆
- By hand, mix orange oil into coconut cream candy filling. Roll into balls or egg shapes.
- Coat with Merckens chocolate in milk, dark, or peanut butter.
- FYI: coconut cream candy filling can be purchased ready-made ☆, or you can find a homemade recipe on this sheet!

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

New! CHOCOLATE PEANUT BUTTER SHEET CAKE

- 2 cups King Midas flour ☆
- 2 cups granulated sugar
- 1 tsp. baking soda
- ½ tsp. salt
- 1 cup water
- ½ cup butter
- ½ cup creamy peanut butter
- ¼ cup cocoa, regular ☆ or dark ☆
- 3 eggs
- ½ cup sour cream
- 2 tsp. pure vanilla extract ☆
- Preheat oven to 350°.
- Grease 13 x 9 baking pan ☆ (Wilton Cake Release ☆ works great)
- In large bowl, whisk sugar, flour, baking soda & salt.
- In small saucepan, combine water, butter, peanut butter, & cocoa.
- Bring to boil, stirring constantly.
- Add to flour mixture; stir till just moistened.
- In small bowl, whisk eggs, vanilla, & sour cream. Add to flour mixture.
- Pour into pan. Bake 25-30 min.

FROSTING

- 3 cups 10X sugar ☆
- ½ cup creamy peanut butter
- ½ cup milk
- ½ tsp. pure vanilla extract ☆
- ½ cup peanut pieces ☆
- Beat all ingredients except peanuts until smooth.
- When cake is baked, immediately spread with frosting.
- Sprinkle with peanut pieces.
- Cool completely on wire rack ☆.

COCONUT CARAMEL CANDY BARS

- 6 Tbsp. butter
- 1 ½ cups brown sugar
- 2 tsp. pure vanilla extract ☆
- 1 egg
- 1 ¼ cup King Midas flour ☆
- ½ tsp. salt
- ½ tsp. baking powder
- 1 ¾ cup toasted coconut ☆ (reserve ¼ cup for topping)
- 1 ¼ cup caramel ☆ cut in small pieces
- 1 Tbsp. heavy cream
- 1 cup Merckens dark chocolate ☆
- Preheat oven to 350.
- In large bowl, beat butter, brown sugar, vanilla, and egg. Mix in flour, salt, baking powder, and 1 ½ cups coconut.
- Spread in ungreased 9 x 13" pan ☆.
- Bake 15 minutes. While crust is baking, melt caramel and heavy cream, stirring till combined.
- Drizzle caramel over crust and return to oven 10-12 min until crust is medium brown.
- Remove pan from oven and sprinkle chocolate over top. When melted, spread evenly.
- Sprinkle with remaining ¼ cup toasted coconut. Cut into 24 bars.



We have lots of treats for your Easter basket, including Jelly Eggs, Bunny Corn, Easter Jujus, & Spring Sixlets

All the Best Easter Recipes from Bresky's

CHERRY NUT EGGS

~ New ~

- ½ cup butter
- 8 oz. cream cheese
- ½ tsp. pure vanilla extract ☆
- 9 cups 10X sugar ☆
- ½ cup maraschino cherries, chopped and well drained
- 1 cup chopped walnuts ☆
- ½ cup sweet coconut ☆
- 1 lb. Merckens dark chocolate ☆
- In mixing bowl, combine butter, cream cheese, and vanilla.
- Gradually beat in 10X sugar
- Knead in cherries, walnuts, & coconut. If sticky, add more 10X.
- Roll into egg shapes. Chill and dip.

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.



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.

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.

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 ☆.

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: If eggs are oily, adding about ½ cup Graham cracker crumbs to recipe makes them easier to dip. These eggs are normally soft, but it's worth the effort.

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 ☆.

BreskysCakeAndCandy.com

We'll make your day a little sweeter!