

# EASTER RECIPES 2016



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**Easter Week Hours:**

March 24 (Holy Thurs.) 10–4  
March 25 (Good Fri.) 9am–Noon  
March 26 (Holy Sat.) 9am–Noon

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

## SLOVAK POPPYSEED CAKE

*Thanks Kim Jacobs*

- 1 cup sugar
  - 1 stick butter, softened
  - 2 eggs
  - 2 tsp pure vanilla extract ☆
  - 1 Tbsp grated lemon rind (we have zesters ☆)
  - 1 ½ cups ground poppy seed ☆
  - 2 Tbsp vegetable oil
  - ½ tsp salt
  - 2 tsp baking powder
  - ½ tsp baking soda
  - ¾ cup beer
  - 1 cup King Midas flour ☆
  - 10X sugar ☆ for dusting
- Grease 9 inch springform pan. Turn oven on to 350°.
- Cream butter and sugar until fluffy. Add eggs and vanilla. Add poppy seed, lemon zest, oil, salt, baking powder, and baking soda. Mix well.
- Alternate beer and flour until just mixed. Pour into prepared pan.
- Bake 35-40 minutes.
- Let cool. Serve dusted with 10X sugar or drizzle with honey.



## FRUIT SQUARES

*Thanks Denise Avillion*

- 1 cup sugar
- 1 cup margarine
- 4 cups King Midas flour ☆
- 1 tsp baking soda
- ½ tsp baking powder
- 3 eggs (Place raw eggs in cup and add enough milk to measure a full cup)
- 2 cookie sheets with 1 inch sides ☆

- 1 lb Bresky's fruit pastry filling (your choice) ☆
- Mix first 5 ingredients. Add milk and eggs. Knead until thoroughly mixed and soft.
- Grease 2 cookie sheets ☆ and press dough on sides and bottom of pans. (We have Wilton Cake Release ☆ to grease your pans.)
- Top with fruit filling. Bresky's has your choice of pineapple, cherry, raspberry, blueberry, or apricot.

## CRUMB TOPPING

- ½ cup sugar
  - ½ cup margarine
  - 2 cups King Midas flour ☆
- Knead all ingredients until crumbly. Sprinkle on top of fruit filling. Bake at 375° for 12-15 minutes.



## DIVINITY EGGS

*Thanks Alan Doria*

- 12 oz cream cheese
  - 12 oz semi-sweet chocolate baking chips
  - 1 can sweetened condensed milk
  - 8 oz micro-marshmallows ☆
  - 8 oz chopped walnuts ☆
  - 2 lb 10X sugar ☆
  - 2 lb Merckens dark chocolate ☆
- Melt cream cheese and chocolate baking chips. Stir together and let cool
- Add sweetened condensed milk. Stir in 10X sugar. Stir in (or use hands) micro-marshmallows and walnuts.
- Refrigerate. Grease hands with butter or Crisco and form mixture into egg shapes. Chill and dip into melted Merckens dark chocolate.

## PINA COLADA COOKIES

- 2 sticks butter, softened
  - ½ cup sugar
  - 6 eggs
  - ½ tsp pineapple flavor oil ☆
  - 4 cups King Midas flour ☆
  - 4 tsp baking powder
- Cream butter and sugar in mixer till light and fluffy.
- Beat in eggs and pineapple oil.
- Combine flour and baking powder. Gradually add to creamed mixture and mix well.
- Drop teaspoon sized dollops onto ungreased baking sheets ☆.
- Bake 350 for 10-12 minutes.
- Remove to cooling racks ☆.

## ICING

- 1 stick butter, melted
  - 2 cups 10X sugar ☆
  - 1 tsp rum extract ☆
  - ½ tsp coconut flavor oil ☆
  - 1-2 Tbsp milk
  - 1-2 cups sweet coconut ☆
- Melt butter. Add 10X sugar and stir till combined.
- Add flavorings and milk. Spread on top of cookie and dip into coconut.



Candy shred in yellow, green, pink, or purple. Great for giving those chicks a nest! See photos [f](#)

MACAROON COOKIE MIX Just add water & bake.



We have pink & yellow duck shaped marshmallows...

Bunny corn, spring Sixlets, Easter Juju's & more

# BRESKY'S "GREATEST HITS" RECIPES FOR EASTER EGGS AND MORE

## CHERRY NUT EGGS

- 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.



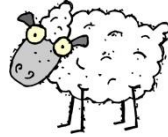
## COCONUT CREAM EGGS

- 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

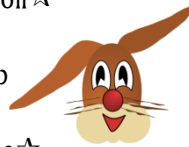
- 7 cups King Midas flour ☆
- ¼ cup sugar
- 2 ½ tsp. salt
- 1 stick margarine
- 1 envelope instant dry yeast
- 1 cup milk
- 1 cup water
- 3 eggs
- 1 ½ Tbsp. sugar
- 6", 7", or 8" round x 3" high Paska pan ☆. *Makes four 6" loaves OR three 7" loaves OR two 8" + one 6" loaves.*
- Scald milk
- Add water 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.

We have BUTTER LAMB MOLDS in several varieties!



## 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 ☆.



We'll make your day a little sweeter!