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BreskysCakeAndCandy.com

☆ Items can be purchased in our store.

78 S. Kennedy Drive
Route 309
McAdoo, PA 18237

BRESKY'S



Baking, Cake Decorating, and Candy Making Supplies
Since 1919

Easter Recipes 2017

Special Holiday Hours

Begin March 19th:

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

Holy Week Hours:

April 13 (Holy Thur.) 10–4
April 14 (Good Fri.) 9am–Noon
April 15 (Holy Sat.) 9am–Noon

Normal store hours after Easter:

Tue, Thu, Fri 10–5 • Wed 10–6 • Sat 10–2
Closed Sun & Mon

TRIPLE CHOCOLATE CHEESECAKE

Crust

- 1 ½ cups finely crushed chocolate graham crackers
- 3 Tbsp granulated sugar
- ¼ cup melted butter

Filling

- ½ cup sour cream
- 2 tsp pure vanilla extract ☆
- 1 tsp espresso powder ☆
- ½ lb melted dark chocolate
- Three 8 oz packs cream cheese, room temperature
- 3 Tbsp unsweetened cocoa ☆
- ¼ tsp salt
- 1 ¼ cups granulated sugar
- 3 large eggs
- Heat oven to 400°.
- In medium bowl, stir graham crumbs, sugar, & melted butter till evenly moist.
- Dump into 9" springform pan ☆ and press evenly onto bottom and 1 inch up the sides of pan.
- Bake 10 min. Cool on wire rack. ☆
- Reduce oven to 300°.
- Make the filling: Mix sour cream, vanilla, & espresso granules in small bowl. Set aside.
- Stir occasionally until espresso dissolves.
- Melt chocolate.
- In mixer, beat cream cheese, cocoa, and salt till smooth and fluffy. Add sugar, then add sour cream mixture till blended.
- Add eggs and beat till blended. Pour over crust and bake approx 1 hour.
- Cool on wire rack and refrigerate until well chilled.
- For easy cutting, run knife under hot water before cutting each slice.

Stop in for
**FANCY
CHOCOLATE
DIPPED OREO
COOKIES...**
We have ready
made chocolate
and the supplies
to make it.

COCOA COOKIE DOUGH

A basic cookie dough. You can add peanut butter chips ☆, dried cranberries ☆, toasted coconut ☆, walnuts ☆, etc.

- 2 ¼ cups King Midas flour ☆
- 1 cup + 2 Tbsp unsweetened cocoa ☆
- 1 2/3 cup granulated sugar
- 3/8 tsp baking soda
- 3/8 tsp salt
- 1 cup + 5 Tbsp unsalted butter, softened
- 4 ½ Tbsp whole milk
- 1 ½ tsp pure vanilla extract ☆
- In separate bowl, combine flour, cocoa, sugar, baking soda and salt.
- In mixer, mix butter, milk, vanilla, and slowly add the dry mixture.
- You can now mix in any of the "variation" ingredients above.
- Drop level tablespoons of dough 2" apart on parchment ☆-lined baking sheet ☆.
- Bake at 350 for 12-14 minutes.
- Yields 24-30 cookies.



MAKE YOUR OWN FLAVOR EGGS

- 1 lb dry fondant ☆
 - 2 Tbsp milk
 - 6 Tbsp butter
 - In saucepan, warm milk & butter on stove.
 - Stir in fondant; remove from stove.
 - Knead with your hands.
 - Flavor with ¼ tsp Lorann flavor oil ☆ of your choice.
 - Color with 1-2 drops of soft gel color as desired. ☆
 - Dip in your favorite color of Merckens chocolate. ☆
 - Example: lemon oil, yellow soft gel color, and yellow chocolate coating
- We'll make your day a little sweeter!**

NEW YUMMY DIVINITY EGGS

- 3 oz Merckens dark chocolate ☆
- ½ lb Merckens milk chocolate ☆
- ½ lb Merckens white chocolate ☆
- 7 oz. container marshmallow crème
- 1 tsp pure vanilla extract ☆
- 2 Tbsp milk
- 1 lb milk or dark chocolate ☆ for coating
- Optional:
 - ¼ cup micro-marshmallows ☆
 - ¼ cup mini chocolate chips ☆
 - ¼ cup chopped walnuts ☆
- Line an 8x8 baking pan ☆ with parchment paper ☆, letting it hang over sides.
- Melt together milk, white, & dark chocolate.
- In mixing bowl, combine marshmallow crème, vanilla, and milk. Beat on high speed while adding melted chocolate until well combined.
- Add optional ingredients if desired.
- In the pan, spray parchment with non-stick cooking spray and pour mixture on top.
- Grease hands with cooking spray and smooth out the mixture in pan.
- Chill until firm. Cut into desired squares and shape each square into an egg shape.
- Dip eggs in chocolate.

Easter Specials!

- ☆ Pink & Yellow Marshmallow Ducks
- ☆ Pretzel pops & clear toy pops
- ☆ Orange flavored carrot pops
- ☆ Bunny Corn
- ☆ Easter Jujy's
- ☆ Butter Lamb Molds
- ☆ **NEW** Pastel Gummi Eggs



Soft Drop Pineapple Cookies

- 1 cup firmly packed brown sugar
- ½ cup margarine, softened
- 1 egg
- ¼ tsp pineapple flavor oil ☆
- ¾ cup crushed pineapple, undrained
- 2 cups King Midas flour ☆
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1 cup sweet coconut ☆

We have all your egg dipping tools & embellishments

- In mixing bowl, combine brown sugar, margarine, egg and pineapple flavor oil. Beat till fluffy.
- Combine flour, baking powder, baking soda and salt. Add to creamed mixture and mix well.
- Drop by spoonfuls 2" apart on greased cookie sheet ☆.
- Bake 375 for 12-15 minutes.
- When cool, frost with cream cheese frosting and top with sweet coconut.

Cream cheese frosting

- 1 stick unsalted butter, softened
- 4 oz cream cheese, softened
- 2 cups 10X powdered sugar ☆
- 1 tsp pure vanilla extract ☆
- Beat butter, cream cheese and vanilla till fluffy. Add powdered sugar and beat till combined.

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.

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..Try our famous P.B. meltaway bars..

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 ☆.

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 first 6 ingredients well. Chill mixture. Shape into eggs. Coat with Merckens chocolate coating.



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 and coconut. Mix well. Roll into egg shapes & dip into your favorite Merckens chocolate coating. Makes about 4 dozen.

Easter Cheese (Hrudka or Cinak)

- 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 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.

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 in a saucepan.
- 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 hour until double in size.
- Bake at 350° for 30-40 min

Easy Way to Melt Chocolate

1. Fill flexible plastic container with chocolate.

- ✓ COOL WHIP CONTAINER
 - ✓ MARGARINE CONTAINER
 - ✓ ROUND DELI CONTAINER
- ✗ NOT GLASS
✗ NOT TUPPERWARE



2. Microwave in 30 sec intervals.

30 SEC – STIR – 30 SEC – STIR ...

Scrape sides of container and stir with spatula. Mix thoroughly to cover all unmelted pieces.

Repeat until melted.



3. STOP when it's the consistency of maple syrup. A FEW LUMPS MAY REMAIN, BUT DO NOT MICROWAVE ANYMORE!

KEEP STIRRING TO MELT THE REMAINING LUMPS

