

Load up on our freshly made chocolates...great for gifts and Easter baskets.

All easy to make yourself... or pick them up ready-made in store.



“Bunny Hops”
colorful chocolate and marshmallow pretzel-pops.

Chocolate crosses



2styles, gift wrapped



Chocolate “Last Supper” bars
boxed, with beautiful gold finish (Luster Dust☆)

Colorful Candy Shred

It's the hot item for 2018!
Roll or sprinkle on any candy, cake, cupcake, etc. Available in Pink, Blue, Purple, Green, & White.

Carrot Cake Minis

- 1 package spice cake mix
- 1/3 cup apple sauce
- 2 cups finely shredded carrots
- 3 eggs
- 1 cup water
- ¾ cup chopped walnuts ☆
- ½ cup golden raisins ☆
- 24 orange or green foil cupcake liners☆
- 24 royal icing carrots ☆ or orange plastic carrot picks ☆
- 2 cupcake pans ☆
- Heat oven to 350°
- Place green or orange foil cupcake liners into pans.
- Prepare cake mix as directed, substituting apple sauce for oil.
- Stir in carrots, walnuts, and raisins.
- Spoon batter into cups.
- Bake 15-17 minutes or until done.
- Remove from pans to cool on wire rack ☆
- Top with glaze:
 - 3 cups 10X sugar ☆
 - 3 Tbsp milk
 (Or use Bresky's buttercream frosting☆, tinted with 1 drop green food color☆.)
- Top with royal icing carrot or carrot cupcake pick.

Yes, we now have ready-to-use Buttercream Frosting and it's delicious

BRESKY'S

Easter 2018



Baking, Cake Decorating, and Candy Making Supplies
Since 1919

78 S. Kennedy Drive, Route 309, McAdoo PA 18237

BreskysCakeAndCandy.com

Call Us – We Ship Anywhere!

570-929-2311

Credit Cards and Checks Accepted

New Recipes!

Happy Easter 2018
Holiday Hours Begin March 4th:
Mon, Tues, Thurs, Fri 10–5
Wed 10–6 • Sat 10–4 • Sun 12–4

Holy Week Hours:

March 29 (Holy Thur.) 10–4
March 30 (Good Fri.) 9am–Noon
March 31 (Holy Sat.) 9am–Noon

Regular hours after Easter:

Tu Th F 10-5 W 10-6 Sa 10-2 Closed Sun/Mon

Blonde Brownies with a Twist

- 1 ¼ cup King Midas flour ☆
- 1 tsp baking powder
- 1 ½ cups brown sugar
- ½ cup butter, melted
- 1 egg
- 1 tsp pure vanilla extract ☆
- 1 cup mini chocolate chips ☆
- 1 cup dried cranberries ☆
- Preheat oven to 350°F.
- Line an 8x8x2 pan ☆ with foil.
- Whisk together flour & baking powder.
- Combine brown sugar and butter in mixing bowl.
- Add egg, vanilla, and flour mixture. Mix till fully incorporated.
- Fold in chocolate chips & cranberries.
- Pour into prepared pan and bake 35-40 min or until edges are firm.
- Cool on wire rack ☆ & cut into squares.

Cheery Chicks

The Easter bunny's favorite cake balls

- 1 store-bought pound cake
- 4 oz cream cheese, softened
- ¼ cup sweet coconut ☆
- ¼ tsp lemon oil☆ OR 1 tsp lemon extract☆
- 1 lb Merckens yellow chocolate, melted ☆
- Yellow candy shred ☆
- Crumble pound cake and add cream cheese, coconut, and lemon flavor on low speed of electric mixer.
- Roll 2 Tbsp of mixture into balls
- Chill 10 minutes in freezer
- Dip into melted yellow chocolate. Quickly top with or roll in candy shred.
- You can decorate with candy eyes☆ and icing carrot☆ or orange chocolate☆ as a beak.
- Set each one in mini tulip cup ☆ “nest”

Starstruck Lemon Loaf

- 1 ½ cups King Midas flour ☆
- ½ tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 3 eggs
- 1 cup sugar
- 2 Tbsp butter, softened
- 1 tsp pure vanilla extract ☆
- 1 tsp lemon extract ☆
- 1/3 cup lemon juice
- ½ cup vegetable oil
- Whisk together flour, baking soda, baking powder & salt in separate bowl.
- In electric mixer bowl, beat butter and sugar until light and fluffy.
- Add eggs and beat until incorporated.
- Add flour mixture and mix well.
- Add extracts and oil; mix well.
- Pour into greased☆ 9”x5” loaf pan☆ (We use Wilton Cake Release☆)
- Bake 350° for one hour or until cake tester☆ comes out clean.
- Cool on wire rack ☆

LIKE GUMMIES?
WE HAVE GUMMI
EASTER SHAPES,
GUMMI CARROTS,
AND MORE



Energy Eggs

- 1 cup quick oats
- ½ cup creamy peanut butter
- 1/3 cup honey
- ½ cup toasted coconut ☆
- ½ cup raisins ☆ (we like golden☆) or dried cranberries☆
- ½ cup mini chocolate chips ☆
- 1 tsp pure vanilla extract ☆
- 8 oz peanut pieces ☆
- In large bowl, mix everything except peanuts.
- Form into 15 balls
- Roll into chopped peanuts to coat... Or you can dip in Merckens chocolate☆
- Store in refrigerator for a super-charged snack!

All ☆ items can be purchased in our store.

Some of our Favorite Classic Recipes...

Find past recipes, photos & more at BreskysCakeAndCandy.com

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.

Fruit & Nut Eggs

- 1 tsp meringue powder☆
- 1/8 tsp salt
- ½ tsp pure vanilla extract ☆
- 4 cups dry fondant
- 2 Tbsp water
- ¼ cup chopped walnuts ☆
- ½ cup candied fruit☆
- ½ cup Eagle sweet. condensed milk
- ½ cup Merckens white chocolate, melted ☆
- Combine 2 cups dry fondant, meringue powder, and salt in mixing bowl.
- Add milk, vanilla, and 1 Tbsp water. Beat until smooth.
- Add remaining 1 Tbsp water and 2 cups dry fondant. Beat again till smooth.
- Blend in melted white chocolate at slow speed.
- By hand, blend in nuts and candied fruit.
- Form into eggs and dip into your favorite 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 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 Círák)

- 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

Melting Merckens Chocolate is Easy

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

Bresky's has butter lamb molds in 3 styles



Get yours today