



# EASTER RECIPES 2012

SPECIAL HOLIDAY HOURS BEGIN SUNDAY, MARCH 11, 2012

Monday, Tuesday, Thursday, Friday 10-5 • Wednesday 10-6 • Saturday 10-4 • Sunday 12-4  
Holy Thursday, April 5: 10 to 4 • Good Friday, April 6: 9 to Noon • Saturday, April 7: 9 to Noon  
Items with a ☆ are available at our store!

## Irish Coffee Blondies

- ◆ 2 sticks unsalted butter
- ◆ 2 cups King Midas flour ☆
- ◆ 1 tsp. baking powder
- ◆ 1/4 tsp. baking soda
- ◆ 2 cups packed light brown sugar
- ◆ 3 Tbsp. instant coffee granules
- ◆ 1 tsp. salt
- ◆ 2 large eggs
- ◆ 1 tsp. pure vanilla extract ☆
- ◆ 1/2 cup sliced almonds ☆

Preheat oven to 350°. Butter a 9"x13" baking pan ☆. Whisk together flour, baking powder, and baking soda. Melt butter and pour into mixing bowl with brown sugar, coffee granules, and 1 tsp salt. Stir in eggs and vanilla. Stir in flour mixture until just combined. Pour batter into pan, and sprinkle with almonds. Bake 30 minutes. Let cool completely.

### GLAZE

- ◆ 1 cup 10X sugar ☆
- ◆ 6 drops brandy flavor oil ☆
- ◆ 1-2 Tbsp. water

Whisk above ingredients together until smooth, and drizzle over cooled blondies. When glaze is dry, cut blondies into 2" squares, and place in Bresky's pretty 2" square glassine cups ☆.

## Easter Bonnet Cake Pops

Easy to make and fun for any occasion!

- ◆ 1 box cake mix
- ◆ 1 container ready made frosting
- ◆ 1 lb. Merckens chocolate ☆
- ◆ 1 pk 6 inch lollipop sticks ☆
- ◆ parchment paper ☆
- ◆ edible candy flowers ☆
- ◆ edible glitter ☆

Bake cake according to package directions.

Cool completely.

Crumble into large bowl.

Add all of ready made icing.

Mix well.

Form into 2 inch balls and place onto parchment paper.

Insert lollipop stick into each ball and chill.

Dip each cake pop into melted chocolate.

Tap slightly to drain some (but not all) of the excess chocolate.

Place on parchment paper.

The "puddle" that forms will be the brim of the Easter bonnet.

Decorate with edible candy flowers ☆ and edible glitter ☆.

For another twist on these tasty treats, omit the sticks and roll them into egg shapes then dip them in any color of Merckens chocolate ☆!

## Coconut Thumb Print Cookies with Caramel Filling

Keep this recipe handy.

You'll use it all year!

- ◆ 3 sticks unsalted butter, room temperature
- ◆ 1 cup granulated sugar
- ◆ 1 1/2 tsp. pure vanilla extract ☆
- ◆ 3 1/2 cups King Midas flour ☆
- ◆ 2 large eggs, lightly beaten
- ◆ 8 oz. Bresky's sweetened coconut ☆
- ◆ 12 oz. Bresky's caramel ☆
- ◆ 6 Tbsp. heavy cream
- ◆ 1/2 tsp. salt

Preheat oven to 350°. Beat together butter and sugar on medium speed of electric mixer until pale, then beat in vanilla. With mixer on low, gradually add flour, and 1/2 tsp. salt. Beat to combine. Press dough together in plastic wrap, then roll into 1/4 inch balls. (Use one of Bresky's handy cookie scoops ☆!) Dip each ball in beaten egg, then roll in coconut. Place balls in parchment-lined baking sheets ☆, and press an indentation into each with your thumb. Bake for 10 minutes, then remove sheets from oven, and re-press indentations. Return to oven, and bake 10 more minutes. Let cool on wire racks. Place caramel and heavy cream in small saucepan over low heat. Cook, stirring constantly until the caramel is melted and mixture is smooth, approximately 4-6 minutes. Spoon into indentations in cookies. Decorate with your favorite sprinkles ☆ or Easter shaped quins ☆.

