



## **Tempting Easter Treats to Try at Home**

# Mini Egg Easter Cookies & ebook cover image



**Natalie Marten**

**Servings: 6 people**

**Time: 1 hour**

## Ingredients

180 g plain flour,  
160 g mini chocolate eggs,  
70 g softened unsalted butter,  
50 g light brown soft sugar,  
30 g granulated sugar,  
45 ml whole milk,  
2 tsp vanilla extract,  
1 level tsp baking powder,  
1/6 th tsp bicarb soda  
1 small pinch table salt

## Method

1. Cream the softened butter and granulated sugar plus the soft brown sugar together in a bowl until smooth. Add in the half the flour and the baking powder and bicarb and mix through. Add in the milk plus the vanilla extract. Stir together well until blended.
2. Add the remaining flour and the salt mix everything together then add in the chocolate mini eggs. Fold through the dough until evenly distributed as possible.
3. Roll the dough into six even sized balls. Leave in the freezer to set for around 15 mins. Or in the fridge for an hour. Preheat your oven to 180 (fan) or gas mark 6. Line a large baking tray with greaseproof paper.
4. Take the chilled cookie dough balls and lay them out on the tray after reshaping them again into neater balls if needed. Gently push them down flat a little to form thick discs around 1 Inch thick, don't flatten too much as they'll spread out a bit whilst baking. Bake for 10-12 minutes until just golden at the edges and still a little springy to the touch on top.
5. Remove from the oven. Leave to cool for a while before eating, I like eating them whilst still a little warm and gooey and melty in the middle. Enjoy! :)
6. Note: To reheat the cookies simply microwave for 5 seconds to enjoy warm again.





# Vickys Easter Hot Cross Scones, GF DF EF SF NF



**Vicky@Jacks Free-From Cookbook**

**Servings: 10 servings**

**Time: 30 minutes**

## Ingredients

220 g (2 cups) less 1 heaped tbsp  
gluten-free / plain flour  
2 tsp baking powder  
1/4 tsp xanthan gum if using GF flour  
75 g safe margarine (1/3 cup), I use Vitalite  
40 g soft brown sugar (3.5 tbsp)  
75 g sultanas (6 tbsp)  
25 g safe chocolate chips, I use Plamil brand  
(3 tbsp)  
1/2 tsp sweet mixed spice / pumpkin pie  
spice  
60-90 ml safe milk (4 - 6 tbsp), I use rice milk

For the Crosses

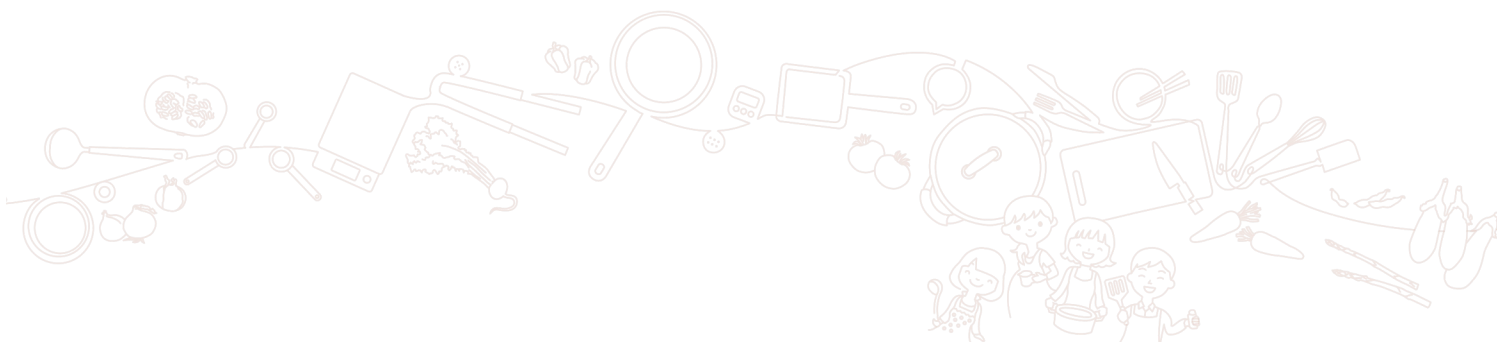
25 g GF plain flour  
1 tbsp water

Glaze

1 tbsp caster sugar (superfine)  
1 tbsp water

## Method

1. Mix the flour, xanthan gum if using and baking powder together
2. Dot the margarine into the bowl and cut in with a fork until the mixture resembles a crumb consistency
3. Mix in the sultanas, sugar and baking spice
4. Add just enough milk to bring to a soft dough. Gluten-free flour may need a drop extra
5. Pat out on a floured surface to an inch thick
6. Use a 5cm fluted cutter to make the scone shapes. Lay on a lined baking tray. Re-roll the dough until you get 10 scones. Hand shape the last one
7. Mix the crosses flour and water together to form a plain dough
8. Roll into a sausage then with a rolling pin flatten out thinly and cut into strips, around 5cm long and 1cm wide
9. Lay on top of the scones like this
10. Glaze with leftover safe milk then bake for 15 minutes until golden
11. Mix the sugar and water and glaze the scones as they come out of the oven
12. Split in half and spread with cinnamon butter, applesauce or good old butter and jam!



# Colourful Easter eggs (bunte Ostereier)



DeanyEatsWorld

## Ingredients

4-6 white eggs or a mix (keep the egg carton)

3 cups water

Dying the eggs:

4-6 cups or jars

Hot water

2 tablespoons white vinegar

2-4 sheets kitchen paper

Supermarket dye sachets or tablets

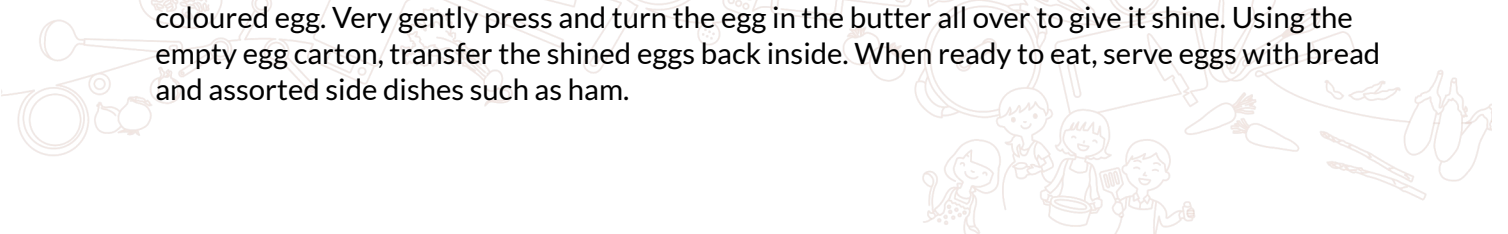
Or natural food dyes

To give the eggs shine:

Slice unsalted butter

## Method

1. If using natural food dyes, do this first as it takes a while to make. Follow these steps, in different pots combine 4 cups water and 2 tablespoons white vinegar. On high heat bring it to a boil and add your dye ingredient for the egg colour of choice to each pot (see step 2 for idea options).
2. For light peach add 2 cups blueberries, or for yellow 3 tablespoons of turmeric powder, or dark/light orange (depending if you use brown or white eggs) 1 cup yellow onion skins, for pink 2 cups raspberries or any natural colour of choice using other spices, fruit or vegetables.
3. Then reduce the heat to low and simmer for about 30 minutes. Let the mixture cool down. Once cool enough strain the dye (keeping only the liquid) and transfer into bowls.
4. In the meantime as the natural food dye mixture cools, in a large saucepan, place the eggs at the bottom and cover with cold water by 1 inch above the eggs. Cover saucepan with a lid and bring water to a boil over high heat. Once the water is boiling, then turn heat to medium high and set the timer between 6 - 7 minutes hard boiled eggs.
5. While the eggs cook prepare the shop bought dyes. Put the sachets or tablets (break it up to dissolve them quicker) into each plastic cups or jars. Then pour hot water into each cup. Fill each up but not right to the top. Leave enough room for the egg so the water does not spill out. To each cup add the vinegar (this helps the colour be more vibrant during the dying process) and stir each one to mix up the dye.
6. Once the eggs are cooked, remove from heat and drain the water and transfer onto a plate. Add the strained egg(s) to either the natural (placing eggs in the pot) and let soak for about 30 minutes. Or to the shop bought dye (placing them in each cup or jar) and let it sit there for a 5 minutes to let the eggs soak in the colour.
7. Pre-line a plate with 2 sheets of kitchen paper. Once the eggs looked dyed enough or reached the desired colour, using a slotted spoon remove from the pot(s) or cup(s) and transfer onto the plate. Pat each egg gently with paper towels.
8. While the eggs are still warm, on kitchen paper add a small amount of butter and then pick up a coloured egg. Very gently press and turn the egg in the butter all over to give it shine. Using the empty egg carton, transfer the shined eggs back inside. When ready to eat, serve eggs with bread and assorted side dishes such as ham.



# Fogatsa



## Ingredients

300 ml milk  
1 sachet active dry yeast  
100 grams Plain flour to start, then as needed during the recipe instructions  
12 tablespoons sugar  
2 small eggs, separated  
125 ml well-drained mandarin juice from a tin  
1 tbsp vanilla extract  
150 ml melted Butter



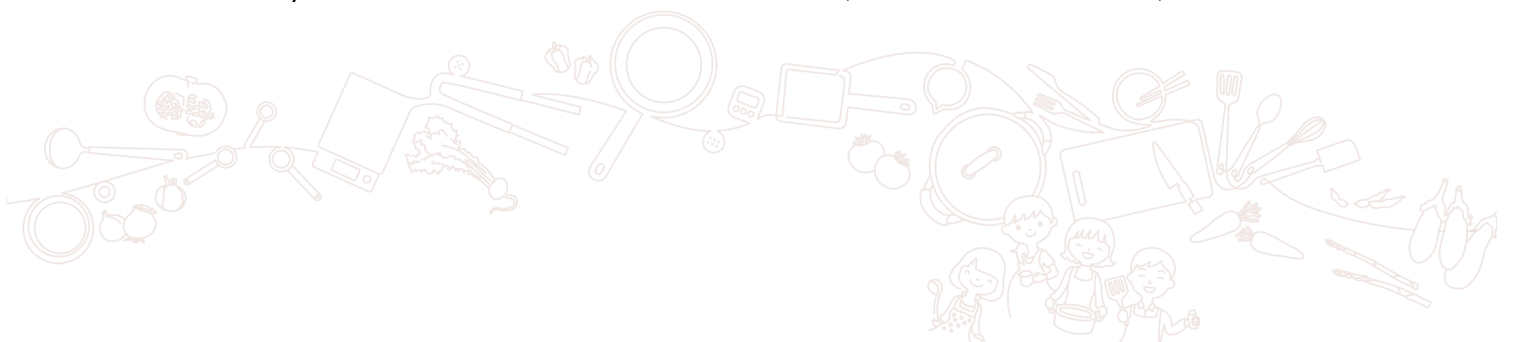
### RECIPES FROM MY TRAVELS

**Servings:** 8 servings

**Time:** 1 hour plus prep time

## Method

1. Heat the milk in a small saucepan until it is just warm. Pour it into bowl and stir in the yeast, 100 grams of the flour, and 4 tablespoons of the sugar.
2. Place the bowl in a warm place, lightly covered with a tea towel, and allow to stand until the yeast starts to bubble up, roughly about 20-30 minutes.
3. In a medium bowl, beat the egg yolks with 6 tablespoons of the remaining sugar until pale and creamy. Pour this mixture into the yeast mixture.
4. Stir in the drained mandarin juice, vanilla and melted butter.
5. Slowly add flour, a bit at a time mixing it in with a wooden spoon, until it begins to form. Turn this out onto a lightly floured work surface and knead, adding more flour if necessary to form a very smooth, large ball of dough.
6. Put it back into a bowl, cover and place somewhere warm and allow to stand until the dough has doubled in size, about 1 and half to 2 hours.
7. Punch the dough down and knead again for about 8-10 minutes.
8. Shape into a loaf tin and make a cross shape slash on the surface of the dough, cover with a cloth, and let rise again until doubled for about 45mins to an hour.
9. Preheat oven to 180c and beat the egg whites with the remaining sugar in a medium bowl until they are frothy but not forming peaks.
10. Brush the surface of the loaf with the mixture, and bake until the fogatsa has swelled and browned, this usually takes about 1 hour. Remove from the oven, let it cool on a wire rack, and serve.



# Hot cross buns



**Uncle Matt's Cookery Lessons**

**Servings: 6 servings**

**Time: 2 hours**

## Ingredients

500 g strong bread flour

75 g caster sugar

2 tsp mixed spice

1 tsp cinnamon

zest of 1 lemon

10 g salt

10 g dried yeast

40 g unsalted butter

300 ml milk

1 egg

200 g currents or sulatnas

50 g mixed peel

for the crosses 75g plain flour + a little cold water

2 tbsp apricot jam or golden syrup

## Method

1. Warm the milk to blood temperature, sift the flour and grate in the lemon zest to the flour.
2. Add the spices and salt to the flour, when the milk is luke warm add the yeast and sugar, and leave the milk for 10 minutes or until the yeast activates and gets foamy.
3. When the milk mixture is foamy add it to the flour, then add the melted butter and the egg.
4. Mix the dough with your hands in the bowl for a minute before tipping onto your work surface and start to knead. It is a really sticky dough so you will get messy, or use a stand mixer with a dough hook if you prefer. you can add some flour as you knead for about 10 minutes but do try to only add a little at a time when you just can't handle the mess, try to use a bench scraper with one hand and slap the dough onto the work surface then scoop it up and slap it down again.
5. In these images you can see me using a bench scraper, dusting my hand with flour to make the sticky dough more manageable and after several minutes the dough starts to develop glutes and it much easier to knead, I like to push it away from me, scoop it up and fold it back over then repeat.
6. When the dough is fully kneaded and slightly elastic, roll it out to a disc, add the dried fruit in the centre then fold the edges into the centre
7. When the edges have completely encased the fruit, continue to knead for a few more minutes. It is ready when the fruit starts to come out and you feel the fruit is evenly distributed throughout the dough

PTO



## Hot cross buns continued ....

7. When the edges have completely encased the fruit, continue to knead for a few more minutes. It is ready when the fruit starts to come out and you feel the fruit is evenly distributed throughout the dough
8. Time to proof the dough, lightly oil a bowl, turn the dough around in the bowl to coat it with the oil, then cover with a plate or some cling film. proof it until it has risen well and is puffy, turn it out onto a floured surface
9. Punch the dough back, form it into a ball then divide it up as evenly as you can into quarters
10. Divide the quarters into 3 to create 12 balls of dough, shape them with a cupped hand into smooth balls, this technique takes a little practice but just try to get them as smooth as you can
11. Arrange the balls on baking trays with a small gap but close enough so that when they proof again they will just touch each other, this creates what's called a kissing crust when they bake. Drape some oiled cling film very delicately over the top making sure that it isn't tight, I like to lift the plastic up a little like a tent so that the buns can rise properly.
12. While the buns are proofing again, make the flour paste which forms the cross, add some cold water to some plain flour and beat until you have a smooth but thick enough paste that you can pipe onto the buns. The consistency should be like a double cream
13. I like to put a plastic piping bag into a glass which makes pouring the paste into it easier, you can also use a plastic bag, snip of the end to give a small hole to pipe, then pipe across the buns in a straight line
14. Here's a better view of piping the crosses onto the buns, making sure that you dip the end of the piping bag down into the gap where the buns meet, this makes sure that the cross covers the whole bun when they bake. then turn the tray 90 degrees and complete the crosses. Preheat your oven to 200c or 392f
15. They should take around 20 minutes to bake, you can give their bottoms a tap for that slight hollow sound, let them cool on a wire rack. While they are cooling down warm up the apricot jam with a splash of water in it and brush this liberally over the buns to give them the most gorgeous glaze. When they have completely cooled you can tear them apart, you can see that kissing crust in the last image
16. Now just cut one in half, spread some butter on it and get stuck in. These images are taken from my YouTube video, if you like why not check it out?
17. <https://www.youtube.com/watch?v=Omw3G1R0xko&t=528s>





# Easter bunny milk rolls with red bean



**DeanyEatsWorld**

**Servings: 12 servings**

## Ingredients

For the dough:

500 g bread flour

3 tablespoons sugar or honey

Sprinkle of salt

5 g dry active yeast or fast yeast

1 1/2 eggs

1 tablespoon unsalted butter, melted

225 g soya milk, lukewarm (or any milk of preference)

Filling:

Red bean paste shapes into balls, 1/2 tablespoons per dough ball

Egg wash:

Use the remaining half egg, for brushing

Bunny face:

Handful black sesame seeds (or poppy seeds or melted chocolate)

## Method

1. In a measuring jug add yeast. In a microwave or saucepan heat the milk until like warm. Then add 1/3 milk to the yeast along with the sugar or honey and stir. Let it sit for 5 minutes.
2. In a large mixing bowl add the flour and salt. Stir and then add egg, the melted butter and the yeast mixture along with the remaining lukewarm milk.
3. Using your hands knead the ingredients to bring it together. Once the dough forms transfer onto a clean surface area. Continue to knead the dough until very smooth. Or use an electric mixer with a dough hook attachment to bring the ingredients together. Continue to knead until the dough is smooth. Tip: if dough is too wet/sticky add a bit more flour at a time, if too dry add a bit more water at a time.
4. Lightly grease a mixing bowl and transfer dough. Cover with cling film or a clean tea towel. Let it sit in a warm place to prove. The dough should double in size roughly 1 hour.
5. Once the time is up, divide the dough into two and then into 8 equal pieces and shape into balls. Roughing weigh 42g each. The left over dough keep to make the ears.
6. Keep the unused dough covered to keep it from drying out. Take one ball, flatten into a circular shape. Make it as big or small as you like. Get the red bean ball and place in the centre. Pinch the edges to seal the red bean paste inside. Place on a lined baking tray lined with parchment paper seam side down.
7. Using the left over dough, pinch a small amount. Roll each piece into tapered ropes as long or short. Fold each rope in half to create an ear. Pinch the tapered ends together and tuck under the roll (face) for each ear. Repeat process 6 & 7 for the remaining balls.
8. Transfer onto a baking tray lined with parchment paper. Let the dough rest for another 30-40 minutes.
9. Preheat the oven to 180 degrees. When ready to bake egg wash each milk bread and using sesame seeds create the bunny face. Transfer place in oven. Bake for 13-15 minutes until bake to desired colour lightly or very golden brown. Once baked remove from tray and place on a wire rack. Once cooled transfer onto a serving plate and enjoy.

# Sig's Chocolate Cheesecake



**Sigrun**

**Servings: 8 servings**

**Time: 30 mins**

## Ingredients

base & middle

3 large eggs

75 grams castor ( superfine )sugar

25 grams plain flour ,sifted,

filling

2 tsp powdered gelatin,

1 tbsp cold water,

2 tbsp whisky or brandy

200 grams Bournville or other good

quality plain (bitter) Chocolate broken into pieces

500 grams mascarpone at room temperature,

75 grams castor ( superfine),sugar

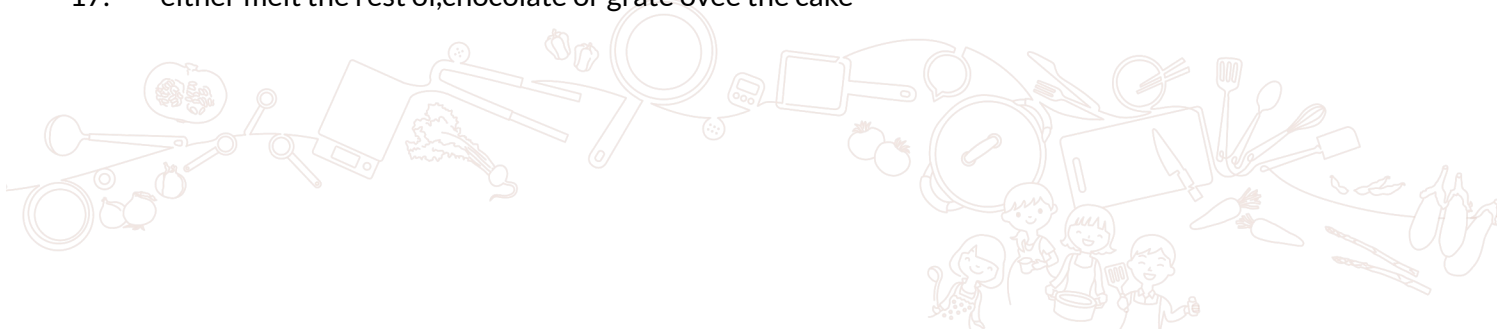
1 tsp vanilla essence

200 grams Greek yoghurt at room temperature.

4 tbsp hot water

## Method

1. Grease and line a 23 cm/ 9 inch spring form or other loose bottomed tin .
2. put the eggs and sugar in a heatproof bowl over a pan of hot water. Do not let it touch the water.
3. Whisk until the mixture thickens and the beaters leave a trail when lifted from,,bowl
4. remove from heat whisk for another 2 minutes .
5. Sift the flour and cocoa over the bowl and fold well under.
6. pour into prepared tin and bake in preheated oven at 190C /375 f or gas 5 for about 15 minutes and just firm
7. turn out to cool on rack,
8. for the filling sprinkle the gelatin into the mixed water and alcohol.Leave for about 5,minutes
9. grease a 20 cm / 8 inch springform and line with greaseproof paper
10. cut the cake in horizontally and put one half into tin,
11. Stand gelatin in the bowl into another bowl of hot water ,leave until dissolved
12. melt 175 grams of the chocolate ( take care,not to burn it), then beat the mascarpone and the sugar, vanilla essence,yoghurt and hot water,together.pour in,the liquified,gelatine, bring it all together
13. divide the mixture,into two add the melted chocolate to one,mix in well.
14. pour the.chocolate onto the cake in the tin, level surface and put second layer of cake on top.
15. top this with the.mascarpone mixture, lecel surface by gently shaking tin
16. chill for a few hours or overnight
17. either melt the rest of,chocolate or grate ovec the cake



# Easter Cookie Pie



Gillie

## Ingredients

- 1/2 teaspoon bicarbonate of soda
- 115 g softened unsalted butter
- 135 g brown sugar
- 1 large egg
- 210 g plain flour - sift
- 100 g Cadbury's mini eggs - chopped
- 60 g chocolate chips

## Method

1. Use an electric hand whisk to mix together butter and sugar till you get a cream like consistency. Then whisk in the egg till mixture is soft. Then use a wooden spoon to mix the sifted flour and bicarbonate of soda. You'll start to get a cookie dough consistency- now you can add chocolate chips.
- 2.
3. Lightly oil a circle ceramic dish and press cookie dough in. Push down half the chopped mini eggs so you can still see them. Then cook for 17 mins on 160 (fan assisted). Decorate with a few extra mini eggs on the top. Leave to rest for 10 mins before cutting and serving. So yummy. Enjoy!



# Crostata cioccolato e ricotta



**Roberto**

**Time: 40 min**

## Ingredients

For the base

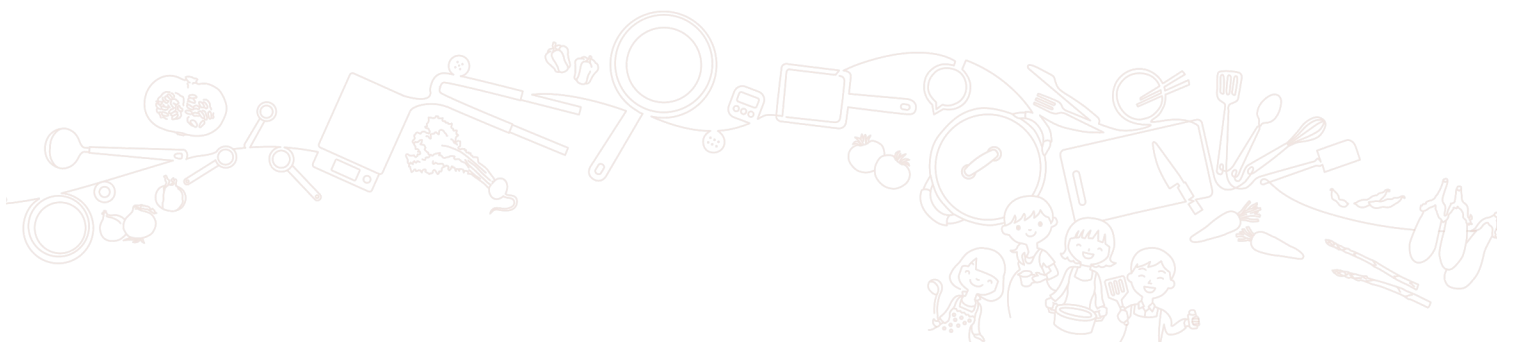
- 2 eggs
- 80 g sunflower oil
- 370 g flour
- 1 tsp baking powder
- 1/2 tsp vanilla extract

For the filling

- 500 g ricotta cheese
- 70 g sugar
- 1/2 lemon zest
- 100 g chocolate chips

## Method

1. Add in a big bowl eggs, baking powder, vanilla extract, the oil and mix together well with a fork, then slowly slowly add the flour previously sieved and work until you have a smooth dough.
2. Take 2/3 of the dough and flatten it out with a rolling pin. Move the flat base in a 26cm diameter cake base and cut the edges so it looks neat.
3. Put in a bowl sugar, lemon zest, ricotta and chocolate and mix together. Fill the base of the cake with the filling.
4. With the remaining dough cut strips or any kind of decoration you would like on the top and put the cake in a preheated oven at 180° or 170° fan for 40 minutes
5. Once cold cover the cake with icing sugar.



# Rum & Raisin Hot Cross Buns



**Natalie Marten**

**Servings: 12 servings**

**Time: 3 hours**

## Ingredients

500 g strong white flour,  
300 ml whole milk,  
1 apple, cored and chopped finely,  
150 g raisins,  
75 g caster sugar,  
50 g unsalted butter,  
75 ml spiced rum,  
1 medium free-range egg, beaten,  
7 g sachet fast action yeast,  
2 tsp ground cinnamon,  
1 tsp salt,  
Sunflower oil for greasing,

For the crosses:

Zest of two oranges,  
75 g plain flour plus extra for dusting,

For the glaze:

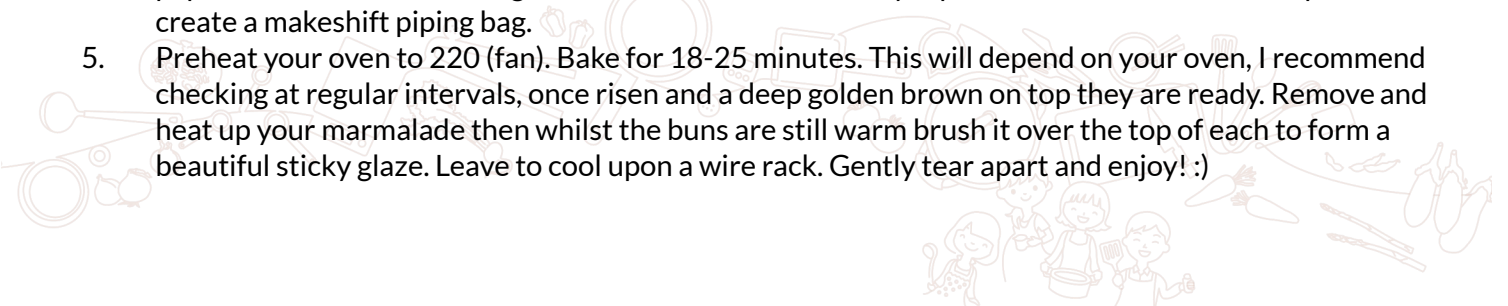
3 tbsp melted marmalade, any rinds removed

Equipment needed:

1 piping bag to pipe crosses

## Method

1. Place the raisins into a small bowl along with the rum and mix through. Leave to soak for 30 mins or you can leave overnight to absorb even more. Bring the milk to the boil in a small saucepan and then leave to cool a little so it's warm. Mix the flour, salt, yeast, butter and egg together. Next, pour the warm milk in little by little whilst stirring until a sticky dough is created.
2. Drain off any rum from the raisins that hasn't soaked in, and discard. Next add in the chopped apple, rum soaked raisins, cinnamon and orange zest and mix a little further then tip out onto a lightly floured surface. Knead for around five minutes until elastic in consistency and you can round the dough off into a large ball then place it into a lightly oiled large bowl and cover with some lightly oiled cling film. Leave to rise for an hour until doubled in size.
3. Turn out the risen dough and divide into twelve equal pieces. Roll each into a smooth ball upon a lightly floured surface. Place upon a lined baking tray so there's a bit of a gap between each so by the time they are left to prove again for an hour they will be just touching. Prove on the baking tray for an hour. They should double in size again.
4. To make the crosses, mix together the plain flour with a few tbsp water and mix until a gloopy and slightly runny paste is formed, it shouldn't be overly runny. Put into a piping bag and pipe neat crosses onto each bun. Note: If you don't have a piping bag you can cut a large circle of greaseproof paper out, fashion it into a tight cone and secure with sticky tape on one side then cut the tip off to create a makeshift piping bag.
5. Preheat your oven to 220 (fan). Bake for 18-25 minutes. This will depend on your oven, I recommend checking at regular intervals, once risen and a deep golden brown on top they are ready. Remove and heat up your marmalade then whilst the buns are still warm brush it over the top of each to form a beautiful sticky glaze. Leave to cool upon a wire rack. Gently tear apart and enjoy! :)



# Il casatiello napoletano Neapolitan Easter bread



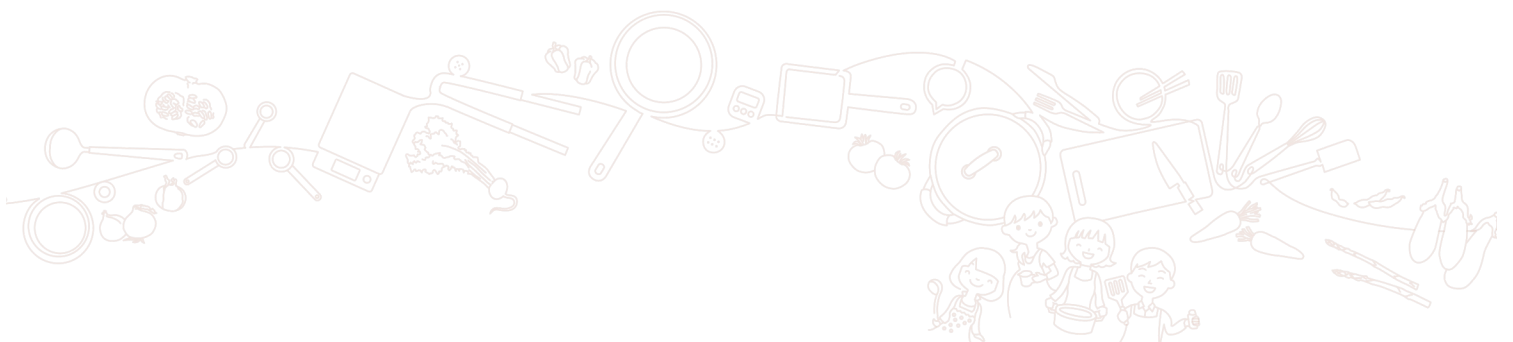
Miss Fluffy's Cooking

## Ingredients

600 g flour  
15 g active yeast  
200 g lard  
300 ml water at room temperature  
200 g salame - chopped  
300 g scamorza cheese - chopped  
50 g Parmesan  
50 g Pecorino  
4 eggs + 1 egg yolk  
Lots of black pepper  
Teaspoon salt (don't over do it)  
24 cm round baking tray and a ramekin

## Method

1. Prepare the ingredients
2. Mix yeast in the water and leave for 5 minutes. Add flour to a bowl. Slowly add about half of the water and bring together. Add 50 g of the lard, salt and pepper. Continue adding the rest of the water while bringing together and forming a dough. Knead well. Cover with cling film and leave to proof for an hour
3. After an hour. Put the dough between 2 pieces of parchment paper and roll it out with a rolling pin, rectangle shape. Spread a tablespoon of lard on top, use a spatula or your hands. Sprinkle with black pepper. Add a spoonful of the Parmesan and Pecorino. Fold up lengthwise
4. Then like a parcel. Put the parchment paper back on top. Roll out rectangle shape (about 40 CM long) and repeat process twice more until lard and cheese is finished. Then roll out for final time, 40cm long. Cut a tiny piece of dough off each end and set a side. Add the chopped salame and scamorza cheese
5. Roll up like a sausage. Get a 24cm round baking tray and a ramekin. Grease it well. Add the dough inside and squish it down gently to take the shape doughnut shape. Cover with cling film and leave to proof for at least 3 hours or overnight, I left it overnight because the flavours mix better
6. The next day. Wash and dry 4 eggs, raw, not boiled. Place inside as shown. Take the tiny piece of saved dough and create a cross over each one. Take the yolk of the 5th egg and glaze all over. Bake at 160 for 1 hour. Test it's cooked using a toothpick. Eat on Easter Sunday and Monday. Take the egg out, shell it, and eat with the bread as a starter 😊😍



# Easter Lovely Rice Cup



## Ingredients

- 2 bowls cooked salty rice
- 2 potatos
- 8 quail eggs
- 1 sheet Dried seaweed

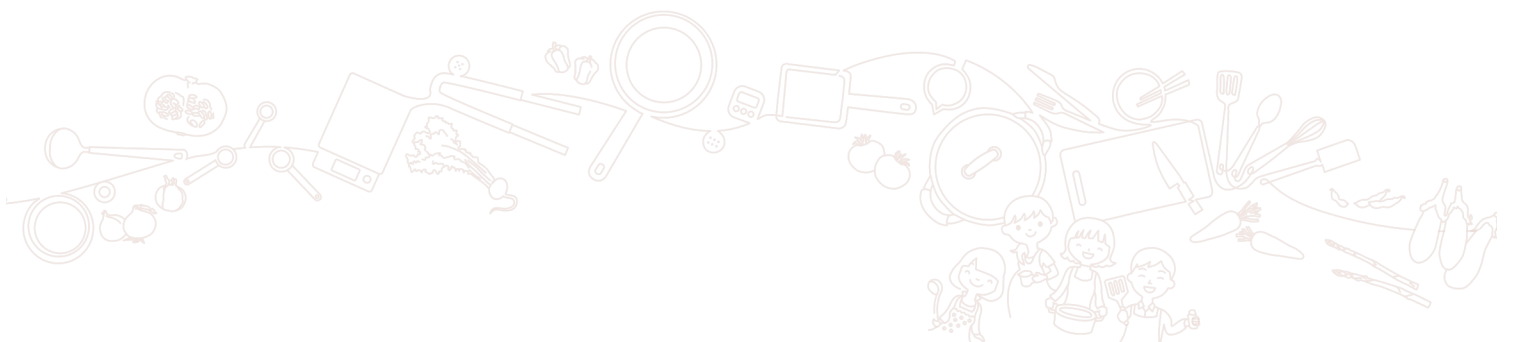


**Aunty Eiko's international cuisine experience**

Servings: 4 rice cups

## Method

1. Salt quail eggs.
2. Cut potatoes and fry in oil till good brown. Put some salt.
3. Cut dried seaweed
4. Wrap the small cup with film then place the dried seaweed inside. Put cooked rice.
5. Wrap film on rice and pressure with spoon. Then make hole with rolling pin.
6. Make cup like this.
7. Put fried potatoes and quail eggs.
- 8.
9. I bought this rice cup maker at ¥100 Daiso shop. This is so useful.



# ★Easter potato salad★



liarra

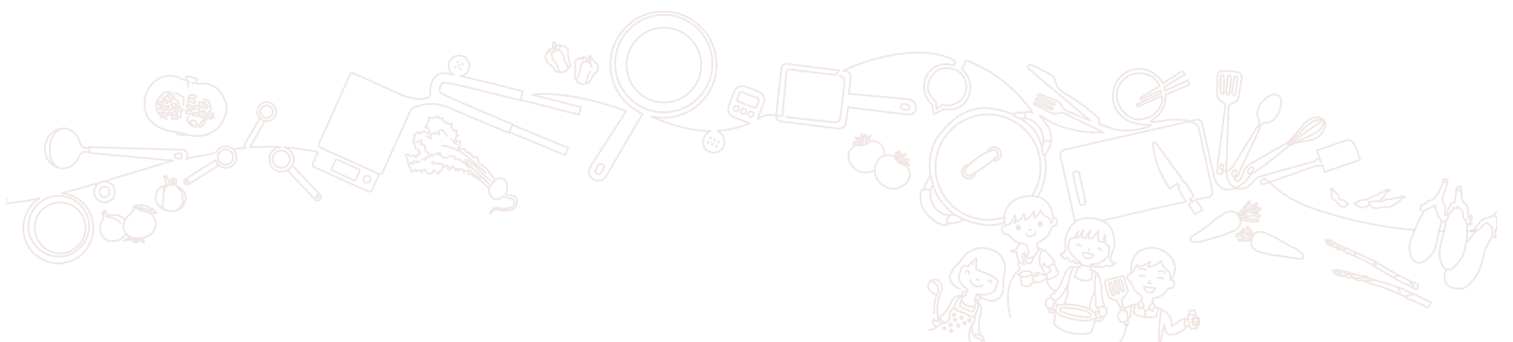
Servings: 6 servings

## Ingredients

18 quail eggs  
3 small potatoes  
1 or more table spoons mayonnaise  
salt and peper  
natural food coloring  
ground roasted sesame(black)

## Method

1. Steam or boil potatoes until soft.
2. Boil quail eggs, and peel the shell. and put into food coloring water.
3. Cut potatoes into half. and scoop out potatoes and make a hole. (see photo)
4. Put sesame on the rim of potatoes.
5. Mash the potatoes, and season with mayonnaise, salt and pepper.(make potato salad) `Put potato salad back into potato sell.
6. Put colorful quail eggs on the potato salad. season quail eggs with pinch of salt, if you need.





# Funny Easter Bunnies



**Celeste**

**Servings: 16 servings**

**Time: 1 hour**

## Ingredients

the cookies/bunny's face  
1/3 cup soft margarine  
1/3 cup peanut butter, I used crunchy  
1/3 cup white sugar  
1/2 cup soft light brown sugar  
3 tbsp drinking chocolate (I used Cadbury's, but cocoa is fine, or use Ovaltine)  
1 cup Quaker oats  
1 1/4 cup all purpose flour  
1 tsp baking powder  
1 grated zest of half an orange  
1 egg

the baskets  
1 1/3 cup mini mallows  
3 tbsp soft margarine or baking blend  
2 cup Rice Krispies  
1 packages Cadbury Mini Eggs

the decorations  
1 packages jell-o of choice  
100 grams white chocolate  
1 packages cola bottles (sweeties/candy)  
1/2 cup pink and white micro mallows  
2 tbsp currants  
2 tbsp sultanas

## Method

1. Cut 9 drinking straws into two three inch lengths each. Put all cut pieces of drinking straw into a small narrow container, I used an empty rinsed out spice jar...nothing too spicy or strong.
2. Make the jell-o with half a cup cold water, in a jug for one minute in the microwave.
3. Stir the dissolved jell-o then pour into thr spice jar, making sure it fills the straws. Refridgerate for at least an hour. (Any remaining jell-o can be topped up with cold water and made as usual in a cup or little bowl)
4. Heat oven to 180 C
5. In a large bowl, beat together the peanut butter, margarine/baking blend, sugars and drinking chocolate powder.
6. Add the oats and the flour with the baking powder.
7. Add the egg and the orange zest.

PTO





# Iced Easter biscuits



## Ingredients

200 g butter  
100 g sugar  
230 g plain flour  
1 egg  
1 tsp mixed spice  
1 tsp nutmeg  
1 lemon zest

For the icing  
350 g icing sugar  
1 1/2 lemons juiced  
Food colouring of various colours

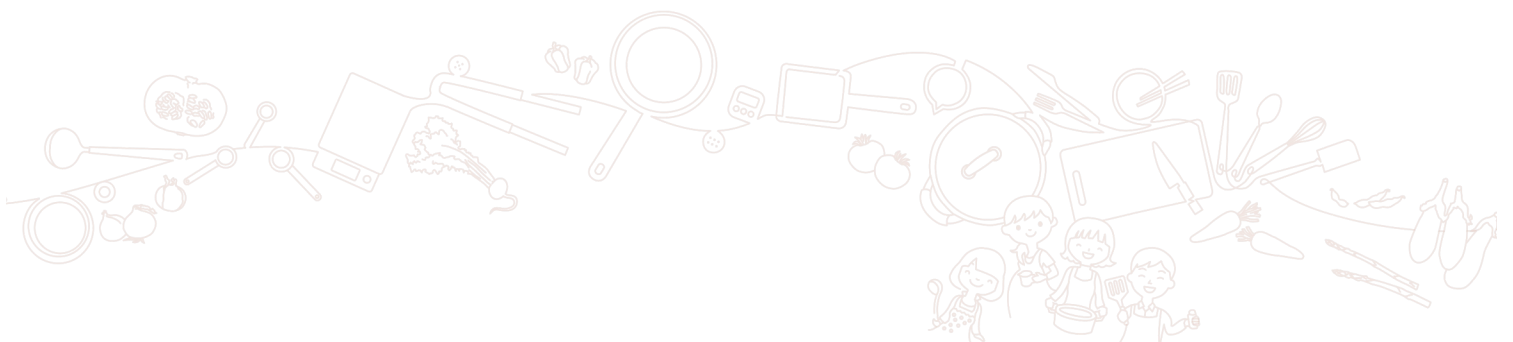


**Beth Harper**

## Method

1. Preheat the oven to 160c (fan)
2. Beat the butter and sugar together either in a free standing mixer or by hand/electric whisk until they are light and fluffy.
3. In a small bowl, beat the egg then tip half into the butter mixture and stir. Then the rest of the egg.
4. Sift the flour into the butter mixture and then add the spices. Mix everything together with a wooden spoon at first before using your hands to combine into a ball. It will be stickier than normal biscuit dough.
5. Wrap the dough in cling film and chill in the fridge while you make the biscuit cutter (about 15-30 mins)
6. To make the cutter. Take a strip of paper, mine was about 10cm long and 2 cm wide. Fold it in half lengthwise and shape it into an oval/egg and tape together. You can wrap it in foil but I found it squished the dough a bit so I ended up taking it off.
7. Split the dough in half and roll one half onto a floured surface. Because the dough is a little sticky don't be afraid to be generous with the flour.
8. Cut out as many egg shapes as you can and remove the excess dough and add that to the other ball. Pop the remaining dough back in the fridge.
9. Carefully transfer the biscuit shapes to a lined baking sheet and bake in the oven for 15-20 mins until gold on the top. They won't hard as they'll harden as they cool.
10. Keep in the tray for about 5 mins then transfer to a cooling rack.

PTO



## Iced Easter biscuits continued ....

11. Repeat this process with the remaining dough.
12. To make the icing. Make one big bowl of white first by combining the sugar with the lemon juice.
13. Take as many tablespoons as you have colours and put one in separate bowls, remembering to leave some white behind.
14. Drop in the food colouring to the colour you desire. Beware of the new “colouring gels” that are VERY strong. You’ll only need 1 or 2 drops for pastel colours.
15. Spoon the white icing into a piping bag and cut a tiny slant at the bottom (big enough to let the icing come out without popping but small enough that it doesn’t run out without squeezing).
16. Pipe an egg shaped border around each biscuit. This will stop the colours running off the biscuits.
17. Taking it in turns for each colour, blob a half teaspoon of icing in each egg shape and encourage it to fill the space up to the border you have made.
18. Experiment with the white icing to make patterns on the colours. You could try writing peoples initials if you’re giving them to specific people. Or if you’re the adventurous type try drawing Easter chicks and bunnies. Shapes, lines and spots did well for me ❤️



# 'Hot Cross Bun' Flavour Soft Cookies



## Ingredients

60 g Butter \*about 1/4 of 250g block  
1/4 cup Caster Sugar  
1 Egg  
1 cup Self-Raising Flour  
Cinnamon & Allspice as required  
1/4 cup Sultanas OR Raisins \*I used  
Sultanas steeped in Rum!!!  
1/2 cup Mixed Peels  
1/4 cup Almonds \*optional

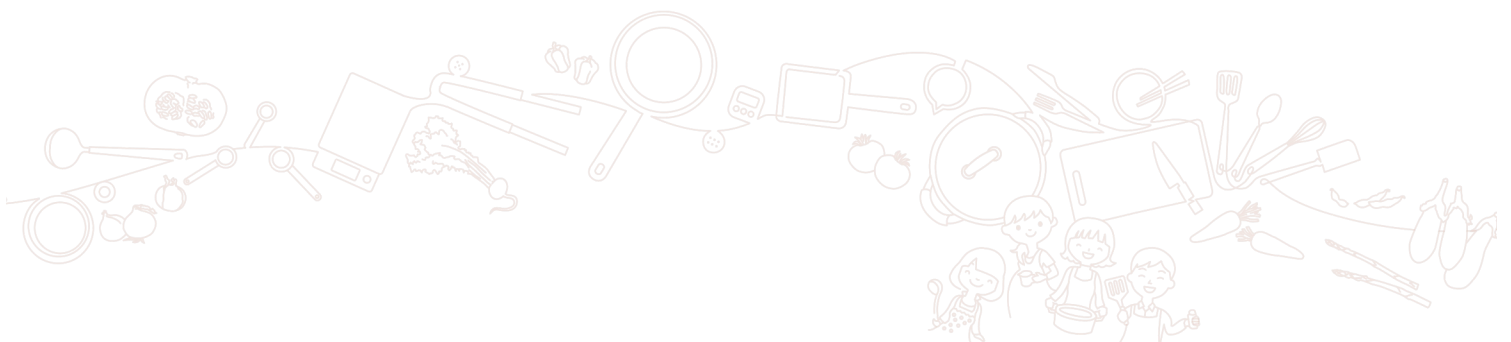


**Hiroko Liston**

Servings: 12 Cookies

## Method

1. Preheat oven to 180°C. Line a baking tray with baking paper.
2. Beat softened Butter and Sugars until smooth and well combined. Beat in Egg and mix well. Add Flour and Spices, and mix well. Then combine with other ingredients. \*Note: I added some leftover Almond Flakes as well.
3. Roll the dough into 12 balls, about 3cm size, and place on the prepared tray. If the dough is sticky, use two tablespoons and drop 12 balls on the baking paper.
4. Bake for 15 to 20 minutes or until golden and cooked. Transfer to a wire rack to cool. \*Note: You may wish to decorate them just like 'Hot Cross Buns'.





# Italian Easter Lamb



**Jenny Atkinson**

**Servings: 5 servings**

**Time: 20 mins**

## Ingredients

- 1 Lamb shoulder, chopped into fairly large chunks
- 750 grams New potatoes
- 3 large carrots, chopped
- 2 stick of celery, chopped
- 1 large onion, chopped
- 400 grams Garden peas
- 1 dozen Cherry tomatoes
- 1 dash EVOO
- 4 clove Garlic
- 4 Anchovies
- 2 Red chillis
- 1 Glass red wine
- 1 dash Red wine vinegar
- 1 bunch Sprigs thyme
- 1 pinch Salt and pepper

## Method

1. In a large pan, add the anchovies, garlic and onion with the olive oil and sauté till anchovies have disintegrated and onions softened.
2. Season the lamb and coat in flour, add to the pan with the onions, garlic etc and brown for 3 or 4 mins. Add the wine and vinegar and cook down for a further 10 minutes.
3. Transfer to a slow cooker and add all other ingredients. You might need to add a bit of water. Cook on high for 5 hours or low for 8.
4. Ingredient amounts are approximate.



# Mini Egg Blondies



## Ingredients

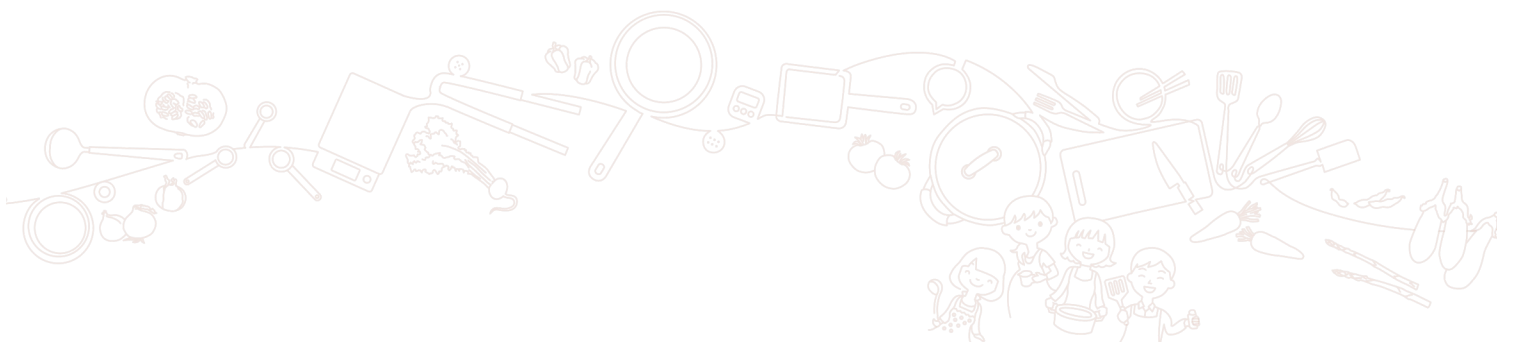
- 120 g melted butter
- 220 g dark brown sugar
- 1 egg
- teaspoon vanilla extract
- teaspoon baking powder
- pinch salt
- 130 g flour
- 2 packs mini eggs



UWE.HallsLife

## Method

1. Preheat your oven to 175C. Melt the butter in the microwave in a bowl and mix in the sugar and vanilla extract
2. Add the flour, salt, baking powder. I added mini eggs because it's Easter, you can substitute the Mini Eggs for any chocolate, nuts or both!
3. Pour all the mixture in a baking tin and cook for around 20 minutes - then cut into squares and serve.





# Brownie Easter eggs



almu21

Servings: 6 servings

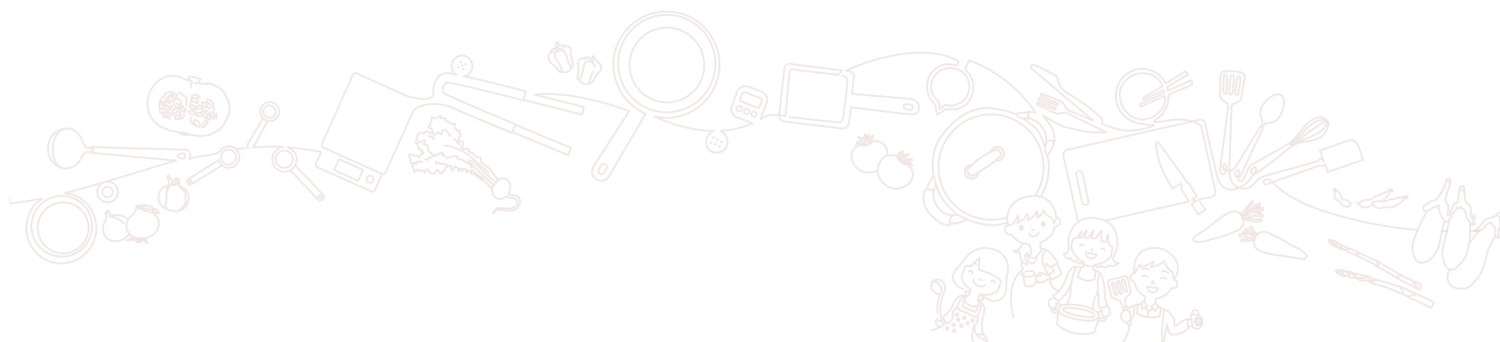
Time: 40 minutes

## Ingredients

85 grams unsalted butter plus extra for tin  
125 grams plain chocolate  
140 grams golden caster sugar  
100 grams soft brown sugar  
1 tablespoon golden syrup  
2 egg  
1 teaspoon coffee essence  
100 grams plain flour  
2 tablespoons cocoa powder plus extra for dusting tin  
1/2 teaspoon baking powder

## Method

1. Melt butter, both types of sugar, chocolate and syrup in thick bottomed pan on a low heat. Leave to cool a bit.
2. Preheat oven to 180C or 160C for fan assisted ovens
3. Whisk egg and essence together.
4. Mix eggs in together with chocolate mixture
5. Sieve flour, cocoa and baking powder together
6. Add to chocolate and egg mixture folding in carefully
7. Butter egg-shaped tin and dust with some cocoa to avoid the brownies sticking
8. Pour mixture evenly between the shaped tin. Bake for 20-25 minutes
9. Leave them to cool a bit before taking out of the tin



# Sous vide leg of lamb



## Ingredients

2 kg deboned leg of lamb  
6 cloves garlic  
Few sprigs of thyme  
Hand full of rosemary



**Ashley Shane Sutton**

Servings: 4-6 servings

Time: 5 hours

## Method

1. You want to rub your leg in olive oil & seasoning, cover in crushed garlic, thyme & rosemary.
2. Vac pack & leave over night for extra flavours
3. Roast off your bone to make a stock or jus
4. 68.5°C for 5 hours,
5. remove from the vac pack &
6. blow torch for colour this will now be medium rare.
7. Carve & serve with some seasonal vegetables & roasted potatoes drizzled with a rich jus



# Cheddar and bell pepper muffins



**Deedee**

**Servings: 6-8 muffins**

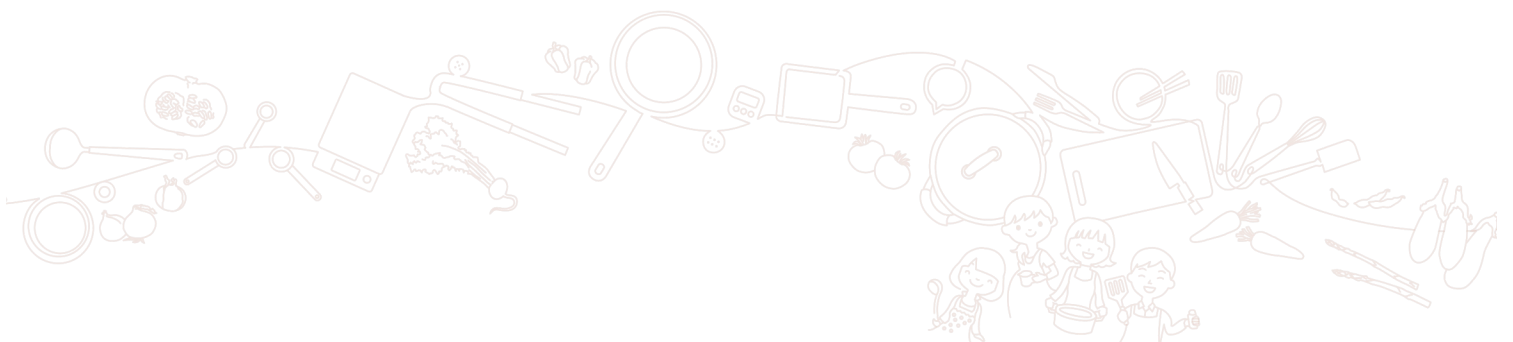
**Time: 45 minutes**

## Ingredients

- 1 1/2 cups All purpose flour
- 1/2 cup cheddar cheese
- 1 tsp garlic powder
- 1/4 cup diced red & yellow bell peppers (thinly diced)
- 1/2 cup virgin Olive oil
- 1 cup Milk (I used full fat)
- 1 large egg
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp finely chopped parsley
- to taste Salt

## Method

1. Begin with mixing the dry ingredients until everything is well combined. Except the cheddar cheese, Bell peppers and parsley
2. Mix in the wet ingredients and set aside
3. Add the wet ingredients into the dry ingredients, until JUST combined. Make sure not to over mix/stir
4. Now slowly stir in the cheddar cheese, bell peppers and parsley without over mixing.
5. Lightly grease your choice of muffin tins/silicone cups and scoop in the muffin mixture halfway through
6. In a preheated oven, bake the muffins under 180 degrees (Celsius) for about 15-18 minutes. This all depends on the power of your oven. I would check the muffins with a toothpick after 15 minutes to make sure its cooked through.
7. Serve warm :)



# Easter eggs (not chocolate but real boiled egg!)



## Ingredients

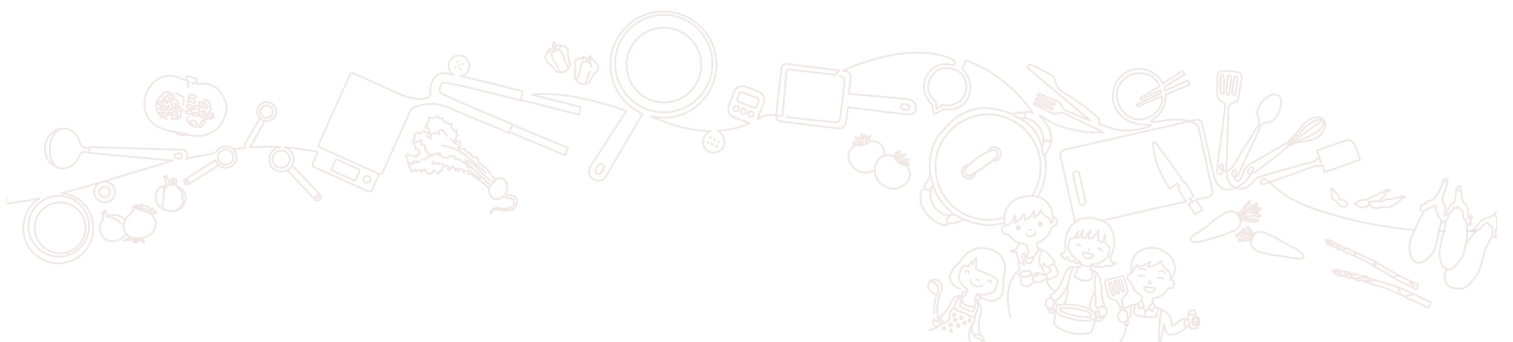
3 eggs  
Outer skin of 2 red onions  
Sticky tape



Japanese Ideas

## Method

1. First, make patterns using sticky tapes on eggs.
2. Boil the eggs with outer skin of red onions as you normally boil eggs.
3. When it's cooled down in cold water and ice, peel the tape. You can see how the water is coloured with red onion skin. Maybe you can boil and dye something else.



# Chocolate slice



## Ingredients

12-14 pitted dates  
2 tbsp cocoa powder  
2 tbsp almond butter  
1/2 cup walnuts  
1 bar dark chocolate



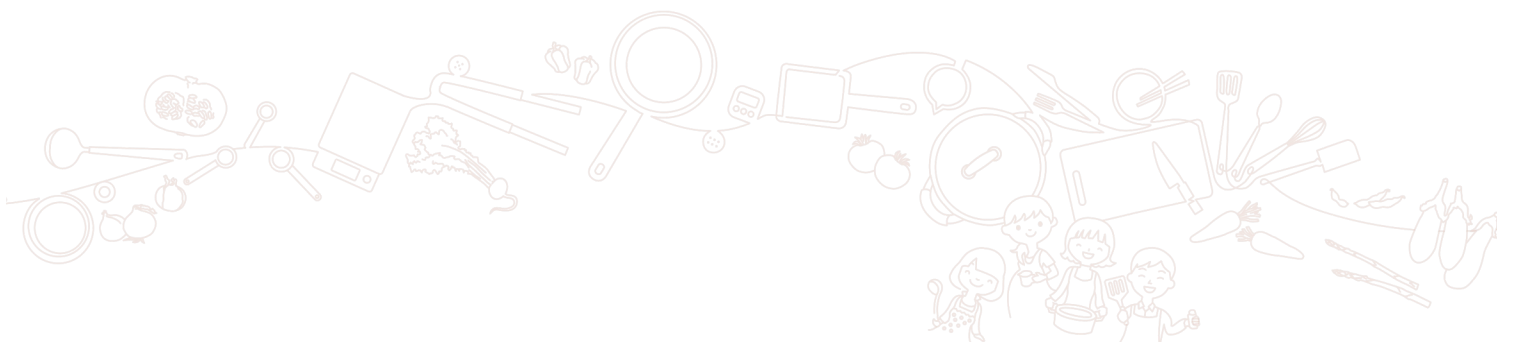
**Natasha Nagpal**

Servings: 7-8 people

Time: 1 hr 30 mins

## Method

1. Soak dates in hot water for 20 mins
2. Process dates in food processor along with other ingredients. Excluding dark chocolate
3. Place this mixture in the tin and press it down, keep in the freezer for 30 mins.
4. Melt dark chocolate and pour over that frozen mixture & freeze again for 30 mins
5. Store it in the fridge & enjoy it with coffee or tea or in its own



# Rum & Raisin Hot Cross Buns



**Natalie Marten**

**Servings: 12 servings**

**Time: 3 hours**

## Ingredients

500 g strong white flour,  
300 ml whole milk,  
1 apple, cored and chopped finely,  
150 g raisins,  
75 g caster sugar,  
50 g unsalted butter,  
75 ml spiced rum,  
1 medium free-range egg, beaten,  
7 g sachet fast action yeast,  
2 tsp ground cinnamon,  
1 tsp salt,  
Sunflower oil for greasing,

For the crosses:

Zest of two oranges,  
75 g plain flour plus extra for dusting,

For the glaze:

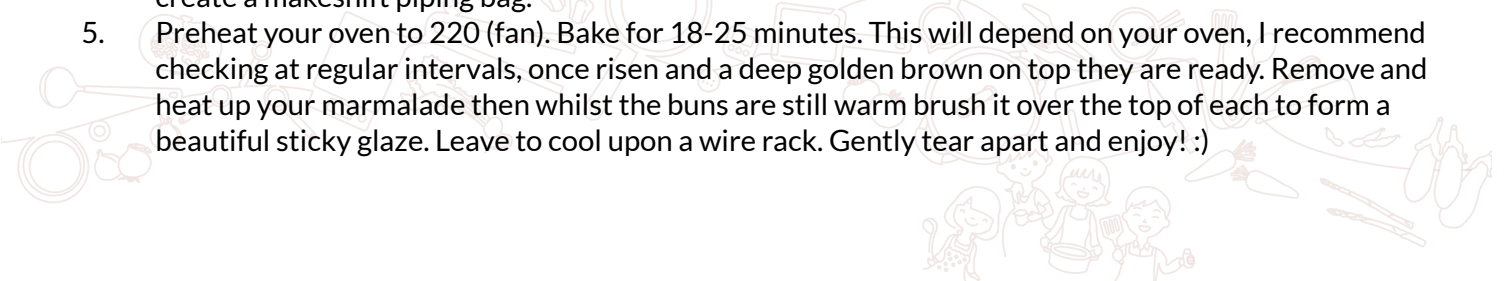
3 tbsp melted marmalade, any rinds removed

Equipment needed:

1 piping bag to pipe crosses

## Method

1. Place the raisins into a small bowl along with the rum and mix through. Leave to soak for 30 mins or you can leave overnight to absorb even more. Bring the milk to the boil in a small saucepan and then leave to cool a little so it's warm. Mix the flour, salt, yeast, butter and egg together. Next, pour the warm milk in little by little whilst stirring until a sticky dough is created.
2. Drain off any rum from the raisins that hasn't soaked in, and discard. Next add in the chopped apple, rum soaked raisins, cinnamon and orange zest and mix a little further then tip out onto a lightly floured surface. Knead for around five minutes until elastic in consistency and you can round the dough off into a large ball then place it into a lightly oiled large bowl and cover with some lightly oiled cling film. Leave to rise for an hour until doubled in size.
3. Turn out the risen dough and divide into twelve equal pieces. Roll each into a smooth ball upon a lightly floured surface. Place upon a lined baking tray so there's a bit of a gap between each so by the time they are left to prove again for an hour they will be just touching. Prove on the baking tray for an hour. They should double in size again.
4. To make the crosses, mix together the plain flour with a few tbsp water and mix until a gloopy and slightly runny paste is formed, it shouldn't be overly runny. Put into a piping bag and pipe neat crosses onto each bun. Note: If you don't have a piping bag you can cut a large circle of greaseproof paper out, fashion it into a tight cone and secure with sticky tape on one side then cut the tip off to create a makeshift piping bag.
5. Preheat your oven to 220 (fan). Bake for 18-25 minutes. This will depend on your oven, I recommend checking at regular intervals, once risen and a deep golden brown on top they are ready. Remove and heat up your marmalade then whilst the buns are still warm brush it over the top of each to form a beautiful sticky glaze. Leave to cool upon a wire rack. Gently tear apart and enjoy! :)



# RSA Topsy Tart



rsa\_food

Servings: 6 Servings

Time: 50 minutes

## Ingredients

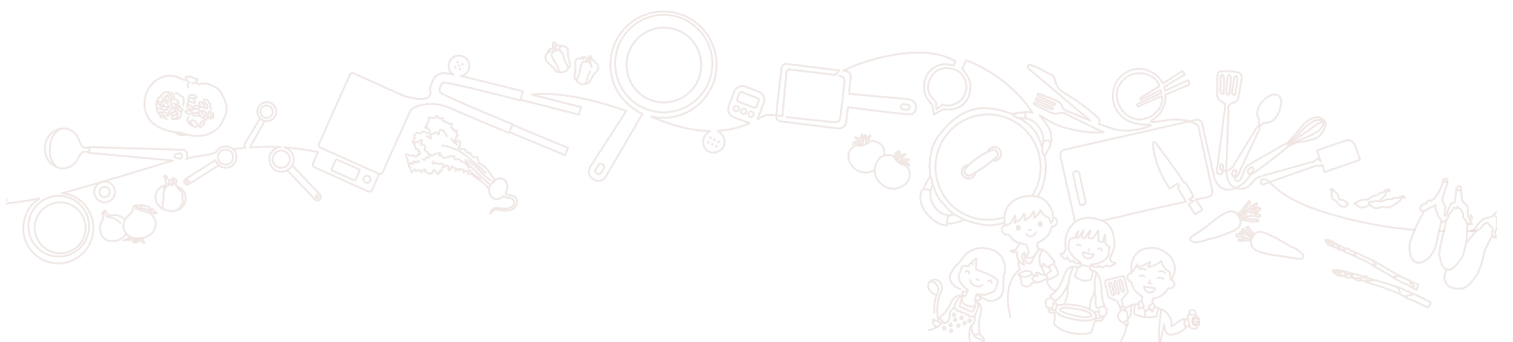
250 g pitted dates  
1 tsp bicarbonate of soda  
1 cup boiling water  
125 g butter  
185 g sugar  
2 eggs  
375 g plain flour  
2 tsp baking powder  
1/4 tsp salt  
80 g walnuts (few extra for on top)

### Syrup

250 g sugar  
250 ml boiling water  
1 Tbsp butter  
125 ml brandy  
1 tsp vanilla (1 pod)

## Method

1. Preheat oven to 180°C
2. In a deep bowl mix bicarbonate with boiling water and add dates to soften and rest for 10 minutes.
3. In a mixing bowl mix butter and sugar until fluffy. Add eggs and salt and mix.
4. Sieve flour to mixture and fold in. Add nuts.
5. Add dates as well as the liquid and gently fold into mixture.
6. Pour into rectangular glass dish that has been greased and rest for 5 minutes.
7. Decorate the top of the tart with a few loose walnuts and bake for 50 minutes.
8. Make the syrup. Melt the sugar on a high temperature stirring. Once the sugar is golden add the butter. Carefully add water to the caramelised sugar as it would be dangerously hot. Once the caramel has melted into the water and the sugar has dissolved take off the heat and add vanilla and brandy stirring and pouring over the tart whilst it is still hot. It will soak in.
9. Enjoy



# Black Forest Gateau



**Aini Amin**

**Servings: 12 Servings**

**Time: 60 minutes**

## Ingredients

- 1 Chocolate Genoise List
- 4 Eggs
- 120 g Caster Sugar
- 100 g Flour
- 12 g Cornstarch
- 12 g Unsweetened cocoa powder
- 2 Chantilly cream List
- 600 ml Double cream
- 50 g Icing sugar
- 1 tsp Vanilla extract
- 3 Filling and Decoration List
- 1 can Cherries (400 g)
- Chocolate blossom or curls as required
- 1 tsp Corn flour
- 1 tbsp Sugar

## Method

1. Preheat the oven at 350 F(180 C/Gas mark 4).Grease and line 2 eight inch round pans with parchment paper.
2. Sift flour, cornflour and unsweetened cocoa powder from list 1. Set a side.
3. Beat 4 room temperature eggs with 120 g caster sugar for almost 15 minutes or until triple in volume.
4. Sift the dry ingredients on it
5. Fold Lightly
6. Fill both the cake tins with equal amount of batter.
7. Bake in the preheated oven at 180 C for almost 13-15 minutes or until cake springs back when touch. Let them cool.
8. Now from cherry can take 1/2 cup juice. Let it boil with 1 tbsp sugar. Mix 1 tsp cornflour with some water and cook it with cherry juice few seconds.
9. Cut the cherries in half, mix with cooked cherry syrup. Let it cool. (I used half cherries from the can)
10. Now in a bowl take chilled cream with icing sugar and vanilla extract.
11. Beat until stiff.
12. Now assemble the gateau. Keep 1 cake on 8 inch board. Brush the cake with cherry juice from the can. (we used half cherry juice for cooking cherry syrup and now using half cherry juice for soaking the cake)
13. Place some whipped cream on top of it.spread it equally with a pallet knife.Spread cooled cherries on it Cover with 2nd cake and press lightly. Soak this 2nd cake layer with remaining cherry juice from can. Put some whipped cream on top.
14. Smooth the edges
15. Place chocolate blossoms on sides.
16. Decorate it with star nozzle

