

Taste of Home®

Holiday

Happy Easter!

50+ Sunny Specialties Sure to
Brighten Up Your Easter Table



Taste of Home

Celebrate Spring!

When the weather warms up and the flowers start blooming, you know Easter is right around the corner. Welcome the Easter Bunny—and friends and family—with some delicious bites!

Happy Easter, the latest from the *Taste of Home* holiday collection, offers more than 50 recipes ideal for your special brunch, lunch or dinner. Every recipe comes from a home cook just like you, so you know your holiday preparations will be easy...and the results tasty!

Whether you need a recipe for sunny quiche, winning ham, complimentary side dishes or buttery rolls, you'll find lots of tasty options here. And you can't miss the stunning dessert recipes—you're sure to find a new favorite!

Gather loved ones together because the fun is about to begin. Enjoy spring's best recipes this year with *Taste of Home Happy Easter*!





A TASTE OF HOME/READER'S DIGEST BOOK

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PICTURED ON FRONT COVER
Bunny Carrot Cakes & Cookies



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Appealing Appetizers *& Beverages*



Vegetable Spiral Sticks

I love to serve these savory wrapped veggie appetizers for special occasions. They're sure to impress.

—TERI ALBRECHT MOUNT AIRY, MD

START TO FINISH: 30 MIN.

MAKES: 2 DOZEN

- 3 medium carrots**
- 12 fresh asparagus spears, trimmed**
- 1 tube (11 ounces) refrigerated breadsticks**
- 1 egg white, lightly beaten**
- $\frac{1}{4}$ cup grated Parmesan cheese**
- $\frac{1}{2}$ teaspoon dried oregano**

1. Cut carrots lengthwise into quarters. In a large skillet, bring 2 in. of water to a boil. Add carrots; cook for 3 minutes. Add asparagus; cook 2-3 minutes longer. Drain and rinse with cold water; pat dry.

2. Cut each piece of breadstick dough in half. Roll each piece into a 7-in. rope. Wrap one rope in a spiral around each vegetable. Place on a baking sheet coated with cooking spray; tuck ends of dough under vegetables to secure.

3. Brush with egg white. Combine cheese and oregano; sprinkle over sticks. Bake at 375° for 12-14 minutes or until golden brown. Serve warm.



Bunny Pineapple Smoothies

After trying these bunny-topped smoothies, you'll want to hop back for extra servings. Made with orange juice, pineapple sherbet and pina colada yogurt, these drinks add a tropical taste to morning meals.

—TASTE OF HOME TEST KITCHEN

START TO FINISH: 15 MIN.**MAKES:** 10 SERVINGS

- 2 cups orange juice**
- 2 pints pineapple sherbet**
- 4 cups (32 ounces) pina colada yogurt**
- 4 medium bananas, quartered**
- 1 cup milk**
- 1 teaspoon vanilla extract**
- 2 cups whipped topping, divided**
- 1 drop red food coloring**

1. In a blender, combine half of the orange juice, sherbet, yogurt, bananas, milk and vanilla; cover and process until smooth. Pour into chilled glasses. Repeat.

2. Place 1½ cups whipped topping in a pastry or plastic bag; cut a medium hole in a corner of the bag. Pipe a bunny face on each smoothie.

3. Tint remaining whipped topping with food coloring; place in another bag. Cut a small hole in a corner of the bag. Pipe eyes, nose and inside of ears on each bunny face. Beginning from the nose, gently pull a toothpick through the whipped topping toward the edge of the glass to form whiskers. Serve immediately.

Chilled Pea Soup Shooters

Enjoy pea soup in a whole new way! The garnish is curried crab, which will catch everyone by surprise.

—TASTE OF HOME TEST KITCHEN

PREP: 20 MIN. + CHILLING
MAKES: 2 DOZEN

- 1 package (16 ounces) frozen peas, thawed**
- 1 cup chicken broth**
- $\frac{1}{4}$ cup minced fresh mint**
- 1 tablespoon lime juice**
- 1 teaspoon ground cumin**
- $\frac{1}{4}$ teaspoon salt**
- $1\frac{1}{2}$ cups plain yogurt**

CURRY CRAB

- 2 tablespoons minced fresh mint**
- 4 teaspoons lime juice**
- 4 teaspoons canola oil**
- 2 teaspoons red curry paste**
- $\frac{1}{8}$ teaspoon salt**
- 1 cup lump crabmeat, drained**

1. Place the peas, broth, mint, lime juice, cumin and salt in a blender. Cover and process until smooth. Add yogurt; process until blended. Refrigerate for at least 1 hour.

2. Meanwhile, in a small bowl, whisk the mint, lime juice, oil, curry paste and salt. Add crabmeat; toss gently to coat. Chill until serving.

3. To serve, pour soup into shot glasses; garnish with crab mixture.



Spicy Mint Tea

Mint tea was once said to dispel headaches and indigestion. No matter what, it's so tasty that I'd drink it regardless!

—IONE BANKS JEFFERSON, OR

START TO FINISH: 15 MIN.
MAKES: 6 SERVINGS

- 6 cups water**
- 2 cinnamon sticks**
- 4 whole cloves**
- 4 whole allspice**
- 2 cups fresh mint leaves**
- Honey, optional**

Bring the water, cinnamon, cloves and allspice to a boil. Boil for 1 minute. Stir in mint leaves. Remove from heat and steep for 5 minutes. Strain into cups. Sweeten with honey if desired.



Lemony Cooler

When serving this refreshing drink, I also like to make my own pretty ice cubes by adding $\frac{1}{2}$ cup lemon juice and a mint sprig to 4 cups water.

—**BONNIE HAWKINS** ELKHORN, WI

PREP: 15 MIN. + CHILLING
MAKES: 8 SERVINGS (2 QUARTS)

- 3 cups white grape juice**
- $\frac{1}{2}$ cup sugar**
- $\frac{1}{2}$ cup lemon juice**
- 1 bottle (1 liter) club soda, chilled**
- Ice cubes**
- Assorted fresh fruit, optional**

- 1.** In a pitcher, combine the grape juice, sugar and lemon juice; stir until sugar is dissolved. Refrigerate until chilled.
- 2.** Just before serving, stir in club soda. Serve over ice. Garnish with fruit if desired.



Best Deviled Eggs

Easter wouldn't be complete without deviled eggs. This tried-and-true recipe delivers the flavors people love.

—JESSE & ANNE FOUST BLUEFIELD, WV

START TO FINISH: 15 MIN.
MAKES: 2 DOZEN

- ½ cup mayonnaise**
- 2 tablespoons 2% milk**
- 1 teaspoon dried parsley flakes**
- ½ teaspoon dill weed**
- ½ teaspoon minced chives**
- ½ teaspoon ground mustard**
- ¼ teaspoon salt**
- ¼ teaspoon paprika**
- ½ teaspoon garlic powder**
- ½ teaspoon pepper**
- 12 hard-cooked eggs**
- Minced fresh parsley and additional paprika**

In a small bowl, combine the first 10 ingredients. Slice eggs in half lengthwise; remove yolks and set whites aside. In another bowl, mash yolks; add to mayonnaise mixture, mixing well. Stuff or pipe filling into egg whites. Sprinkle with parsley and additional paprika. Refrigerate until serving.

Horseradish Ham Cubes

Horseradish and ham have always been perfect partners. Here they meet up for a zesty variation of ham roll-ups.

—CONNIE TOLLEY OAK HILL, WV

PREP: 15 MIN. + CHILLING

MAKES: ABOUT 5 DOZEN

- 1 package (8 ounces) cream cheese, softened**
- 2 tablespoons prepared horseradish**
- 1 teaspoon Worcestershire sauce**
- $\frac{1}{2}$ teaspoon seasoned salt**
- $\frac{1}{2}$ teaspoon pepper**
- 10 square slices deli ham**

1. In a small bowl, beat the cream cheese, horseradish, Worcestershire sauce, seasoned salt and pepper.

2. Set aside 2 ham slices; spread about 2 tablespoons cream cheese mixture over each remaining slice. Make two stacks, using four ham slices for each; top stacks with reserved slices. Wrap each stack in plastic wrap; chill for 4 hours. Cut stacks into 1-in. cubes.



Fresh ***Spring Salads***



Strawberry, Cucumber & Honeydew Salad

Strawberries and cucumbers together—I just love this combination! We used to eat a lot of cucumbers growing up in upstate New York. We'd get them, along with strawberries and melons, from fruit and veggie stands to make this sweet and tangy salad.

—**MELISSA MCCABE** LONG BEACH, CA

START TO FINISH: 20 MIN.
MAKES: 8 SERVINGS

- 1 container (16 ounces) fresh strawberries, halved**
- 1 English cucumber, halved lengthwise and cut into ¼-inch slices**
- 1 cup cubed honeydew (½-inch)**
- 3 tablespoons honey**
- 2 tablespoons lime juice**
- 1 teaspoon grated lime peel**

1. In a large bowl, combine strawberries, cucumber and honeydew. Chill until serving.

2. In a small bowl, whisk the remaining ingredients. Just before serving, drizzle over strawberry mixture; toss gently to coat.

Peaches 'n' Cream

It's time for a twist on a plain ol' fruit salad. This peaches 'n' cream recipe just can't be beat.

—**DORIT RITTER-HADDAD** LIVINGSTON, NJ

START TO FINISH: 15 MIN.

MAKES: 4 SERVINGS

- 1 cup heavy whipping cream**
- ½ teaspoon vanilla extract**
- 4 medium peaches, halved and pitted**
- 1 cup sliced fresh strawberries**
- 1 large banana, peeled and sliced**
- ¼ cup packed brown sugar**

In a small bowl, beat cream until it begins to thicken. Add vanilla; beat until soft peaks form. Arrange fruit on a platter; top with whipped cream. Sprinkle with brown sugar.



Marinated Cheese-Topped Salad

Make a salad that'll stand out at a special celebration, then top it off with melt-in-your-mouth marinated cream cheese cubes.

—BARBARA ESTABROOK RHINELANDER, WI

PREP: 25 MIN. + MARINATING

MAKES: 6 SERVINGS

- ½ cup olive oil
- 2 tablespoons minced fresh Italian parsley
- 2 tablespoons lemon juice
- 1 tablespoon minced fresh oregano
- 1 tablespoon red wine vinegar
- 1 large garlic clove, minced
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- 1 package (8 ounces) cream cheese, chilled
- 4 cups torn romaine
- 2 cups fresh arugula or baby spinach
- 1½ cups grape tomatoes, halved
- 2 shallots, thinly sliced
- ½ cup medium pitted green olives

1. For dressing, in a small bowl, combine the first eight ingredients. Cut cream cheese into ½-inch cubes; toss with half of the dressing. Cover and refrigerate for 30 minutes.

2. In a large bowl, combine the romaine, arugula, tomatoes, shallots and olives. Drizzle with remaining dressing; toss to coat. Top with marinated cheese. Serve immediately.

Spinach Bean Salad with Maple Dressing

The warm maple dressing slightly wilts the spinach, giving it a delightful texture and flavor. If you want to be wowed by a salad, you've got to try this.

—**SALLY MALONEY** DALLAS, GA

START TO FINISH: 15 MIN.
MAKES: 11 SERVINGS

- ¼ cup maple syrup**
- 3 tablespoons cider vinegar**
- 1 tablespoon olive oil**
- 1 tablespoon Dijon mustard**
- ¼ teaspoon salt**
- ¼ teaspoon coarsely ground pepper**
- 1 can (15½ ounces) great northern beans, rinsed and drained**
- 2 packages (6 ounces each) fresh baby spinach**
- 4 green onions, thinly sliced**
- 1 small sweet red pepper, chopped**
- 5 bacon strips, cooked and crumbled**

1. For dressing, in a small microwave-safe bowl, combine the first six ingredients; set aside. Place beans in another microwave-safe bowl. Microwave, uncovered, for 1-2 minutes or until heated through.

2. In a large salad bowl, combine the spinach, onions, red pepper, bacon and beans. Microwave the dressing, uncovered, for 30-60 seconds or until heated through. Whisk until smooth; drizzle over salad and toss to coat.



Spinach Penne Salad

You can always double the vinaigrette for this recipe and use half of it to marinate and grill chicken breasts. Slice and add to the salad for a substantial meal.

—BENICE SILVER CARMEL, IN

START TO FINISH: 30 MIN.
MAKES: 10 SERVINGS

- 1 package (16 ounces) uncooked whole wheat penne pasta**

VINAIGRETTE

- ½ cup olive oil**
- ½ cup white wine vinegar**
- ½ cup grated Parmesan cheese**
- 1 tablespoon Dijon mustard**
- 2 garlic cloves, minced**
- 1 teaspoon dried oregano**
- ¼ teaspoon salt**
- ¼ teaspoon pepper**

SALAD

- 1 package (6 ounces) fresh baby spinach**
- 3 medium tomatoes, seeded and chopped**
- ¾ cup (6 ounces) crumbled feta cheese**
- 4 green onions, thinly sliced**
- ½ cup sliced ripe or Greek olives**

- 1.** In a Dutch oven, cook pasta according to package directions. Drain and rinse in cold water; drain again.
- 2.** Meanwhile, in a small bowl, whisk the vinaigrette ingredients. In a large bowl, combine the pasta, spinach, tomatoes, feta cheese, onions and olives. Add vinaigrette; toss to coat. Serve immediately.

Tossed Salad with Cilantro Vinaigrette

This is not a salad that you'll see everywhere: A delicious mix of veggies is tossed with a unique dressing. Everybody asks for seconds after they've tried it.

—LARI MONTESINO ELKHART, IN

START TO FINISH: 25 MIN.

MAKES: 16 SERVINGS (¾ CUP EACH)

- ½ cup olive oil
- ¼ cup minced fresh cilantro
- ¼ cup lime juice
- ⅛ teaspoon salt
- 8 cups torn romaine
- 1 medium zucchini, chopped
- 1 medium cucumber, chopped
- 1 medium sweet yellow pepper, chopped
- 5 to 10 radishes, sliced

1. In a small bowl, whisk together the oil, cilantro, lime juice and salt.

2. In a large bowl, combine the romaine, zucchini, cucumber, yellow pepper and radishes. Drizzle with dressing; toss to coat. Serve immediately.



Carrot Raisin Salad

It's fun to eat this traditional salad because of its crunchy texture, and the raisins give it a slightly sweet flavor.

—DENISE BAUMERT DALHART, TX

START TO FINISH: 10 MIN.
MAKES: 8 SERVINGS

- 4 cups shredded carrots**
- $\frac{3}{4}$ to $1\frac{1}{2}$ cups raisins**
- $\frac{1}{4}$ cup mayonnaise**
- 2 tablespoons sugar**
- 2 to 3 tablespoons 2% milk**

Place carrots and raisins in a large bowl. In a small bowl, combine the mayonnaise, sugar and enough milk to achieve dressing consistency. Pour over carrot mixture; toss to coat.



Creamy Grape Salad

Everyone raves when I bring this refreshing, creamy salad to potlucks. For a special (and sweet) finishing touch, sprinkle it with brown sugar and pecans.

—MARGE ELLING JENISON, MI

START TO FINISH: 20 MIN.
MAKES: 21-24 SERVINGS

- 1 package (8 ounces) cream cheese, softened**
- 1 cup (8 ounces) sour cream**
- ½ cup sugar**
- 2 teaspoons vanilla extract**
- 2 pounds seedless red grapes**
- 2 pounds seedless green grapes**
- 3 tablespoons brown sugar**
- 3 tablespoons chopped pecans**

- 1.** In a large bowl, beat the cream cheese, sour cream, sugar and vanilla until blended. Add grapes and toss to coat.
- 2.** Transfer to a serving bowl. Cover and refrigerate until serving. Sprinkle with brown sugar and pecans just before serving.



Springtime Salmon Salad

Packed with nutritious food, this salad is one my whole family enjoys.

—TRISHA KRUSE EAGLE, ID

START TO FINISH: 20 MIN.**MAKES:** 4 SERVINGS

- 1 can (11 ounces) mandarin oranges, undrained**
- 3 cups cut fresh asparagus (1-inch pieces)**
- 1 package (5 ounces) spring mix salad greens**
- ½ cup slivered almonds, toasted**
- ½ cup frozen peas, thawed**
- ¾ pound smoked salmon fillet, flaked**

DRESSING

- ¼ cup olive oil**
- 2 tablespoons lemon juice**
- 1 teaspoon Dijon mustard**
- ½ teaspoon salt**
- ¼ teaspoon pepper**

- 1.** Drain oranges, reserving ¼ cup juice. Set oranges aside. In a small saucepan, bring 2 cups water to a boil. Add asparagus; cover and boil for 3 minutes. Drain and immediately place asparagus in ice water. Drain and pat dry.
- 2.** In a large bowl, toss the salad greens, asparagus, oranges, almonds and peas. Divide among four serving plates. Top with salmon.
- 3.** In a small bowl, whisk the dressing ingredients and reserved juice; drizzle over salads. Serve immediately.

Scrumptious Side Dishes



Garden Risotto

Celebrate spring with a trio of the season's best—peas, asparagus and spinach—tucked inside a creamy white wine risotto.

—KENDRA DOSS COLORADO SPRINGS, CO

PREP: 20 MIN. • **COOK:** 25 MIN.
MAKES: 8 SERVINGS

- ½ pound fresh asparagus, trimmed and cut into ¾-inch pieces**
- 4½ cups reduced-sodium chicken broth**
- 1 medium onion, chopped**
- 2 teaspoons olive oil**
- 1½ cups uncooked arborio rice**
- ½ cup dry white wine or additional reduced-sodium chicken broth**
- ½ teaspoon salt**
- ¼ teaspoon pepper**
- 3 cups fresh baby spinach**
- 1 cup frozen peas**
- ¼ cup grated Parmesan cheese**

- 1.** Place asparagus in a steamer basket; place in a small saucepan over 1 in. of water. Bring to a boil; cover and steam for 2-3 minutes or until crisp-tender. Set aside.
- 2.** Meanwhile, in a small saucepan, heat broth and keep warm. In a large nonstick skillet coated with cooking spray, saute onion in oil until tender. Add rice; cook and stir for 2-3 minutes. Reduce heat; stir in the wine, salt and pepper. Cook and stir until all of the liquid is absorbed.
- 3.** Add heated broth, ½ cup at a time, stirring constantly. Allow the liquid to absorb between additions. Cook just until risotto is creamy and rice is almost tender. (Cooking time is about 20 minutes.)
- 4.** Add the spinach, peas, cheese and reserved asparagus; cook and stir until heated through. Serve immediately.



Chive Buttered Carrots

A friend shared this recipe with me several years ago, and I use it often because it goes so well with many dishes.

—OPAL SNELL JAMESTOWN, OH

START TO FINISH: 25 MIN.

MAKES: 8 SERVINGS

2½ pounds carrots, diagonally sliced ½ inch thick

6 tablespoons butter, cubed

¼ to ½ teaspoon seasoned salt

¼ teaspoon pepper

1 to 2 tablespoons minced fresh chives

1. Place 1 in. of water and carrots in a large saucepan; bring to a boil. Cook, covered, 3-4 minutes or until crisp-tender. Drain well.

2. In a large skillet, heat butter over medium-high heat. Add carrots, seasoned salt and pepper; cook and stir 1-2 minutes or until carrots are tender. Sprinkle with chives.



Cheesy Hash Brown Bake

Prepare this cheesy dish ahead of time for less stress on brunch day.

You'll love it!

—KAREN BURNS CHANDLER, TX

PREP: 10 MIN. • **BAKE:** 40 MIN.
MAKES: 10 SERVINGS

- 1 package (30 ounces) frozen shredded hash brown potatoes, thawed**
- 2 cans (10½ ounces each) condensed cream of potato soup, undiluted**
- 2 cups (16 ounces) sour cream**
- 2 cups (8 ounces) shredded cheddar cheese, divided**
- 1 cup grated Parmesan cheese**

- 1.** Preheat oven to 350°. In a large bowl, combine potatoes, soup, sour cream, 1¾ cups cheddar cheese and Parmesan cheese. Transfer to a greased 3-qt. baking dish. Sprinkle with remaining cheddar cheese.
- 2.** Bake, uncovered, 40-45 minutes or until bubbly and cheese is melted. Let stand 5 minutes before serving.



Buttery Almond Green Beans

Toasted almonds add crunch to this timeless treatment for fresh beans. They get an extra boost from onion soup mix and Parmesan cheese.

—EDNA HOFFMAN HEBRON, IN

START TO FINISH: 30 MIN.
MAKES: 8 SERVINGS

- 2 pounds fresh green beans, trimmed**
- 2 cups water**
- 1 envelope onion soup mix**
- $\frac{3}{4}$ cup slivered almonds, toasted**
- 2 tablespoons grated Parmesan cheese**
- 1 teaspoon paprika**
- 6 tablespoons butter, melted**

- 1.** In a large saucepan, combine the beans, water and soup mix. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until beans are crisp-tender.
- 2.** In a small bowl, combine the almonds, cheese and paprika. Drain beans; drizzle with butter and sprinkle with almond mixture. Toss to coat.



Red Cabbage Casserole

This dish is a hit on special occasions like Easter, when I am cooking for a crowd.

—JULIE MURRAY SUNDERLAND, ON

PREP: 10 MIN. • **COOK:** 25 MIN.
MAKES: 8-10 SERVINGS

- 8 cups shredded red cabbage**
- 1 medium onion, chopped**
- $\frac{1}{4}$ cup sugar**
- 1 tablespoon canola oil**
- 1 teaspoon salt**
- 1 teaspoon lemon juice**
- 1 to 2 medium tart apples, chopped**
- $\frac{1}{4}$ cup red currant jelly**

- 1.** In a Dutch oven, combine first six ingredients. Cover and cook over medium heat 10-15 minutes or until cabbage is crisp-tender, stirring occasionally.
- 2.** Add apples; cook 10-15 minutes or until cabbage and apples are tender. Stir in jelly until melted.

Corn Pudding

The pleasing corn flavor of this golden side dish makes it real comfort food. The recipe starts with a packaged corn mix, so it's very easy to prepare.

—P. LAUREN FAY-NERI SYRACUSE, NY

PREP: 20 MIN. • **BAKE:** 45 MIN.
MAKES: 8 SERVINGS

- ½ cup butter, softened**
- ½ cup sugar**
- 2 eggs**
- 1 cup (8 ounces) sour cream**
- 1 package (8½ ounces) corn bread/
muffin mix**
- ½ cup 2% milk**
- 1 can (15½ ounces) whole kernel corn,
drained**
- 1 can (14½ ounces) cream-style corn**

- 1.** Preheat oven to 325°. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in sour cream. Gradually add muffin mix alternately with milk. Fold in corn.
- 2.** Pour into a greased 3-qt. baking dish. Bake, uncovered, 45-50 minutes or until set and lightly browned.



Stuffed Sweet Onions

This side dish is almost a meal in itself! Sometimes I serve it with a white sauce ladled over the top. It's certainly a nice change from meat and potatoes.

—JEANNE ALLEN RYE, CO

PREP: 30 MIN. • **COOK:** 5 MIN.
MAKES: 4 SERVINGS

- 3** quarts water
- 4** medium sweet onions, peeled
- 1** tablespoon chopped green onion
- 1½** teaspoons minced fresh parsley
- 6** teaspoons butter, divided
- ½** cup chopped fully cooked lean ham
- ¼** teaspoon salt
- ¼** teaspoon celery seed
- ¼** teaspoon pepper
- ¼** teaspoon garlic powder
- ½** cup soft bread crumbs, divided

- 1.** In a large saucepan, bring water to a boil. Add onions; cover and boil for 9-11 minutes or until tender. Drain; cool for 5 minutes. Cut a thin slice off the top of each onion; carefully hollow out, leaving a ½-in. shell. Chop removed onion.
- 2.** In a nonstick skillet coated with cooking spray, cook the chopped onion, green onion and parsley in 4 teaspoons butter for 3 minutes. Add the ham, salt, celery seed, pepper and garlic powder; cook until onions are tender and ham is lightly browned. Stir in ¼ cup bread crumbs; heat through. Stuff into onion shells.
- 3.** Melt remaining butter; toss with remaining bread crumbs. Sprinkle over stuffing. Broil 6 in. from the heat for 3-4 minutes or until crumbs are lightly browned and onions are heated through.

Parmesan Baked Potatoes

Who knew a simple recipe could make potatoes taste so good? Mom liked to make them for Easter since they were more special than ordinary baked potatoes.

—RUTH SEITZ COLUMBUS JUNCTION, IA

PREP: 5 MIN. • **BAKE:** 40 MIN.
MAKES: 8 SERVINGS

- 6** tablespoons butter, melted
- 3** tablespoons grated Parmesan cheese
- 8** medium unpeeled red potatoes (about 2½ pounds), halved lengthwise

Pour butter into a 13-in. x 9-in. baking pan. Sprinkle Parmesan cheese over butter. Place potatoes with cut side down over cheese. Bake uncovered, at 400° for 40-45 minutes or until tender.



Classic Easter Main Dishes



Standing Rib Roast

Treat your family to tender slices of standing rib roast. If you prefer, you can also use the seasoning blend on a different beef roast for a hearty, delicious main dish.

—LUCY MEYRING WALDEN, CO

PREP: 5 MIN. • **BAKE:** 2¼ HOURS + STANDING
MAKES: 10 SERVINGS

- 1 tablespoon lemon-pepper seasoning
- 1 tablespoon paprika
- 1½ teaspoons garlic salt
- 1 teaspoon dried rosemary, crushed
- ½ teaspoon cayenne pepper
- 1 bone-in beef rib roast (6 to 7 pounds)
- 2 cups beef stock

1. In a small bowl, mix the first five ingredients; rub over roast. Place roast in a shallow roasting pan, fat side up. Roast at 325° for 2¼ to 2¾ hours or until meat reaches desired doneness (for medium-rare, a thermometer should read 145°; medium, 160°; well-done, 170°).
2. Remove roast from oven; tent with foil. Let stand for 15 minutes before carving.
3. Meanwhile, pour drippings and loosened browned bits from roasting pan into a small saucepan; skim fat. Add beef stock to drippings; bring to a boil. Serve with roast.



Garden Vegetable Bake

Eating this vegetable bake reminds me of my mom's garden. Growing up, we weren't allowed in it unless she was with us, filling her basket with ripe tomatoes, pea pods, carrots, green onions and herbs.

—PAULA MARCHESI LENHARTSVILLE, PA

PREP: 35 MIN. • **BAKE:** 25 MIN.
MAKES: 6 SERVINGS

- 2 cups chopped carrots**
- ½ cup fresh or frozen lima beans**
- ½ cup cut fresh green beans**
- 2 cups chopped cauliflower**
- 2 cups chopped fresh broccoli**
- ½ cup fresh or frozen whole kernel corn**
- ½ cup fresh or frozen peas**
- 1 large sweet onion, chopped**
- ½ cup butter, cubed**
- 3 tablespoons all-purpose flour**
- 1 cup half-and-half cream**
- 1 cup 2% milk**
- 1 package (8 ounces) spreadable garlic and herb cream cheese**
- 1 cup (4 ounces) shredded sharp cheddar cheese**
- ½ cup shredded part-skim mozzarella cheese**
- ½ cup minced fresh parsley**
- ½ teaspoon each salt and pepper**
- Dash each white pepper and ground nutmeg**
- 1 cup panko (Japanese) bread crumbs**
- ½ cup each shredded Parmesan and Romano cheeses**

1. Place the carrots, lima beans and green beans in a steamer basket; place in a large saucepan over 1 in. of water. Bring to a boil; cover and steam for 4-5 minutes or until

crisp-tender, adding the cauliflower, broccoli, corn and peas during the last 2 minutes. Transfer to a large bowl; stir in onion.

2. Meanwhile, in a large saucepan, melt butter. Stir in flour until smooth; gradually add the cream and milk. Bring to a boil; cook and stir for 1 minute or until thickened. Stir in the cream cheese,

cheddar cheese, mozzarella cheese, parsley and seasonings; cook and stir until blended.

3. Pour sauce over vegetables; gently toss to coat. Transfer to a greased 13-in. x 9-in. baking dish. Combine the bread crumbs, Parmesan and Romano cheeses; sprinkle over vegetable mixture. Bake, uncovered, at 350° for 25-30 minutes or until bubbly.



Broccoli-Ham Hot Dish

My family loves this recipe because it includes one of our favorite vegetables—broccoli. I also like that it uses up leftover ham.

—MARGARET ALLEN ABINGDON, VA

PREP: 20 MIN. • **BAKE:** 30 MIN.
MAKES: 8 SERVINGS

- 2 packages (10 ounces each) frozen cut broccoli**
- 2 cups cooked rice**
- 6 tablespoons butter, cubed**
- 2 cups fresh bread crumbs (about 2½ slices)**
- 1 medium onion, chopped**
- 3 tablespoons all-purpose flour**
- 1 teaspoon salt**
- ¼ teaspoon pepper**
- 3 cups milk**
- 1½ pounds fully cooked ham, cubed**
- Shredded cheddar or Swiss cheese**

- 1.** Cook broccoli according to package directions; drain. Spoon rice into a 13-in. x 9-in. baking pan. Place broccoli over rice.
- 2.** Melt butter in a large skillet. Sprinkle 2 tablespoons of melted butter over the bread crumbs and set aside. In remaining butter, saute onion until soft. Add the flour, salt and pepper, stirring constantly until blended; stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Add ham.
- 3.** Pour over rice and broccoli. Sprinkle with crumbs. Bake at 350° for 30 minutes or until heated through. Sprinkle with cheese; let stand 5 minutes before serving.

Asparagus-Stuffed Chicken Breasts

It tastes like a restaurant-quality dish, but shhh, this recipe starts in the microwave. Drizzle a luscious lemony sauce on top, then sprinkle toasted almonds.

—RENEE SMITH CLINTON TOWNSHIP, MI

START TO FINISH: 25 MIN.
MAKES: 2 SERVINGS

- 2 boneless skinless chicken breast halves (6 ounces each)**
- 1 tablespoon Dijon mustard**
- 1 green onion, finely chopped**
- 10 asparagus spears, trimmed**
- 3 tablespoons crushed butter-flavored crackers**

HOLLANDAISE SAUCE

- ¼ cup butter, cubed**
- 2 egg yolks**
- 2 teaspoons lemon juice**
- 1 teaspoon water**
- ½ teaspoon salt**
- ¼ cup sliced almonds, toasted**

1. Flatten chicken to ¼-in. thickness. Spread with mustard; sprinkle with onion. Place asparagus spears down the center of chicken; fold over and secure with toothpicks if necessary.

2. Place seam side down in an ungreased 8-in. square microwave-safe dish. Sprinkle with cracker crumbs. Microwave, uncovered, on high for 6-8 minutes or until chicken juices run clear. Keep warm.

3. For sauce, in a small microwave-safe bowl, melt butter. Gradually whisk in egg yolks, lemon juice, water and salt. Microwave, uncovered, at 30% power for 30 seconds or until mixture reaches 160°

and is thickened, stirring once. Spoon over chicken. Sprinkle with almonds. Discard toothpicks.

NOTE This recipe was tested in a 1,100-watt microwave.



Orange-Glazed Ham

I always thought this delicious ham looked like a sparkling jewel when my mom served it for Easter dinner. The spice rub penetrates every tender slice, and the enticing aroma is only a hint of how good it will taste.

—RUTH SEITZ COLUMBUS JUNCTION, IA

PREP: 10 MIN. • **BAKE:** 2 HOURS
MAKES: 12-16 SERVINGS

- 1 fully cooked bone-in ham (6 to 8 pounds)**
- 1 tablespoon ground mustard**
- 1 teaspoon ground allspice**
- $\frac{3}{4}$ cup orange marmalade**
- Kumquats and kale, optional**

- 1.** Place ham on a rack in a shallow roasting pan. Score the surface of the ham, making diamond shapes $\frac{1}{2}$ in. deep. Combine mustard and allspice; rub over ham.
- 2.** Bake, uncovered, at 325° for 2 to 2 $\frac{1}{4}$ hours or until a thermometer reads 140°. Spread top of ham with marmalade during the last hour of baking, basting occasionally. Garnish with kumquats and kale if desired



Roasted Asparagus Lasagna

My husband is a meat-and-potatoes kind of guy, so the first time I made this meatless recipe, he was not thrilled. But once he tried it, he was hooked. Now he often asks me to prepare it!

—CINDY MACHA RICHMOND, TX

PREP: 20 MIN. • **BAKE:** 45 MIN. + STANDING
MAKES: 12 SERVINGS

- 2 pounds fresh asparagus, trimmed and cut into 1-inch pieces**
- 1 cup sliced fresh mushrooms**
- 2 tablespoons olive oil, divided**
- 2 tablespoons butter**
- 3 tablespoons all-purpose flour**
- ¼ teaspoon salt**
- ⅛ teaspoon white pepper**
- Dash ground cloves**
- 1½ cups milk**
- 1 cup thinly sliced red onion**
- 2 garlic cloves, minced**
- 12 lasagna noodles, cooked and drained**
- 1½ cups (6 ounces) shredded part-skim mozzarella cheese**
- ¾ cup grated Parmesan cheese**

- 1.** Place asparagus and mushrooms in a shallow roasting pan. Drizzle with 1 tablespoon oil; toss to coat. Bake at 450° for 8-10 minutes or until vegetables are browned; set aside. Reduce heat to 350°.
- 2.** In a large saucepan, melt butter. Stir in the flour, salt, pepper and cloves until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Set aside.
- 3.** In a large skillet, saute onion in remaining oil until tender. Add garlic; cook 1 minute longer. Remove from the heat; add roasted asparagus and mushrooms.



- 4.** In a 13-in. x 9-in. baking dish coated with cooking spray, layer four noodles, a third of the asparagus mixture, a third of the white sauce, ½ cup mozzarella cheese and ¼ cup Parmesan cheese. Repeat layers twice.

- 5.** Cover and bake at 350° for 35 minutes. Uncover; bake 10-15 minutes longer or until heated through. Let stand for 15 minutes before cutting.

Tarragon Chicken with Grapes and Linguine

Grapes may seem like an odd ingredient in a chicken and pasta recipe, but trust me, they work here. The tarragon sauce pulls the whole dish together.

—GAIL LONG O'FALLON, IL

START TO FINISH: 30 MIN.
MAKES: 4 SERVINGS

- 8 ounces uncooked linguine**
- 4 boneless skinless chicken breast halves (6 ounces each)**
- $\frac{1}{4}$ teaspoon salt**
- $\frac{1}{4}$ teaspoon pepper**
- 2 tablespoons olive oil**
- 2 tablespoons butter**
- $\frac{1}{2}$ cup white wine or chicken broth**
- $\frac{1}{2}$ cup heavy whipping cream**
- 1 cup green grapes, halved**
- 2 tablespoons minced fresh tarragon**

- 1.** Cook linguine according to package directions. Meanwhile, sprinkle chicken with salt and pepper.
- 2.** In a large skillet over medium heat, cook chicken in oil and butter for 5-8 minutes on each side or until juices run clear. Remove and keep warm.
- 3.** Add wine to skillet; stir to loosen brown bits. Bring to a boil; cook until liquid is reduced by half. Stir in cream; cook and stir until thickened. Add the grapes, tarragon and chicken; heat through. Drain linguine. Serve with chicken mixture.



Crown Pork Roast with Apple-Cranberry Stuffing

For something different this holiday season, give your guests the royal treatment when you present this impressive pork roast. The fruity stuffing doubles as a side dish.

—DONNA GOUTERMONT JUNEAU, AK

PREP: 20 MIN. • **BAKE:** 2¼ HOURS + COOLING
MAKES: 14 SERVINGS

- 2 teaspoons salt
- 1 teaspoon pepper
- 1 teaspoon dried sage leaves
- 1 pork crown roast (14 ribs and about 9 pounds)

STUFFING

- ½ cup butter, cubed
- 1 large onion, chopped
- 1 celery rib, chopped
- 2 medium apples, peeled and chopped
- ½ cup dried cranberries
- 1½ teaspoons minced fresh thyme or ½ teaspoon dried thyme
- ½ teaspoon salt
- ½ teaspoon pepper
- 8 cups soft whole grain bread crumbs
- ½ cup chicken broth

1. Combine the salt, pepper and sage. Place roast, rib ends up, in a large shallow roasting pan; sprinkle with salt mixture. Cover rib ends with foil. Bake, uncovered, at 350° for 1½ hours.

2. For stuffing, melt butter in a large skillet. Add onion and celery; saute until tender. Transfer to a large bowl; stir in the apples, cranberries, thyme, salt and pepper. Add bread crumbs and toss to coat. Stir in broth.

3. Carefully spoon stuffing into the center of roast. Bake 45-60 minutes longer or until a meat thermometer reads 145°.

Transfer to a warm serving platter. Remove foil. Let roast stand for 15 minutes. Cut between ribs to serve.



Heavenly Citrus Ham

This recipe is based on the ham my grandma and mom used to make for holidays. Leftovers can be frozen up to 3 months, and thawed before using.

—PENNY HAWKINS MEBANE, NC

PREP: 15 MIN. • **BAKE:** 1 HOUR 50 MIN. +
STANDING

MAKES: 9 SERVINGS PLUS LEFTOVERS

1 fully cooked bone-in ham (6 to 8 pounds)

Whole cloves

1½ cups orange soda

1½ cups orange marmalade

½ cup packed brown sugar

¼ cup Dijon mustard

1. Place ham on a rack in a shallow roasting pan. Score the surface of the ham, making diamond shapes ½ in. deep; insert a clove in the center of each diamond. Loosely cover ham with foil. Bake at 325° for 1½ hours.

2. In a small saucepan, combine the soda, marmalade and brown sugar. Bring to a boil; cook until liquid is reduced by half, about 15 minutes. Stir in mustard.

3. Brush ham with some of the glaze; bake 20-30 minutes longer or until a thermometer reads 140°, basting occasionally with remaining glaze. Let stand 10 minutes before slicing.



Sage Chicken Cordon Bleu

I usually double this recipe so we can enjoy leftovers the next day.

—**MARTHA STINE** JOHNSTOWN, PA

PREP: 20 MIN. • **BAKE:** 45 MIN.
MAKES: 6 SERVINGS

- 6 boneless skinless chicken breast halves (4 ounces each)**
- 6 slices thinly sliced deli ham**
- 6 strips part-skim mozzarella cheese (3 inches x 1½ inches x ½ inch)**
- 1 medium tomato, seeded and chopped**
- ¾ teaspoon dried sage leaves**
- ½ cup dry bread crumbs**
- 2 tablespoons grated Parmesan cheese**
- 2 tablespoons minced fresh parsley**
- 4 tablespoons butter, melted, divided**

1. Flatten chicken to ⅛-in. thickness. Place a ham slice, a mozzarella cheese strip, 1 tablespoon tomato and ⅛ teaspoon sage down the center of each chicken breast. Roll up and tuck in ends; secure with toothpicks.

2. In a shallow bowl, combine the bread crumbs, Parmesan cheese and parsley. Place 3 tablespoons butter in another shallow bowl. Dip chicken in butter, then roll in crumb mixture. Place in a greased 9-in. square baking dish. Drizzle with remaining butter.

3. Bake, uncovered, at 350° for 45 minutes or until a thermometer reads 170°. Discard toothpicks.



Sunny Spring Brunch



Sunny Morning Doughnuts

I absolutely love doughnuts, but buying them can get expensive. This recipe is economical, delicious and beats any store-bought doughnut.

—SHERRY FLAQUEL CUTLER BAY, FL

PREP: 30 MIN. + CHILLING • **COOK:** 5 MIN./BATCH
MAKES: 20 DOUGHNUTS

4½ to 5 cups all-purpose flour

1½ cups sugar

4 teaspoons baking powder

1 teaspoon salt

3 eggs, lightly beaten

1 cup 2% milk

¼ cup canola oil

2 tablespoons orange juice

4 teaspoons grated orange peel

Oil for deep-fat frying

Confectioners' sugar

1. In a large bowl, combine 4½ cups flour, sugar, baking powder and salt.
 2. Combine the eggs, milk, oil, orange juice and peel; stir into dry ingredients just until moistened. Stir in enough remaining flour to form a soft dough. Cover and refrigerate for at least 1 hour.
 3. Turn onto a floured surface; roll to ½-in. thickness. Cut with a floured 2½-in. doughnut cutter.
 4. In an electric skillet or deep-fat fryer, heat oil to 375°. Fry doughnuts, a few at a time, until golden brown on both sides. Drain on paper towels. Dust warm doughnuts with confectioners' sugar.
 5. To freeze, wrap doughnuts in foil; transfer to a resealable plastic freezer bag. May be frozen for up to 3 months.
- TO USE FROZEN DOUGHNUTS** *Remove foil. Thaw at room temperature. Warm if desired. Dust warm doughnuts with confectioners' sugar.*



Crab Quiche with Hollandaise

I discovered this quiche at a diner, and it was so amazing that I duplicated it back home. Our family really loved the results.

—AMY KNIGHT LAKE LINDEN, MI

PREP: 25 MIN. • **BAKE:** 35 MIN.
MAKES: 6 SERVINGS (⅔ CUP SAUCE)

Pastry for single-crust pie (9 inches)

- 1 can (6 ounces) crabmeat, drained, flaked and cartilage removed**
- 1 cup (4 ounces) shredded cheddar-Monterey Jack cheese**
- ¾ cup frozen asparagus stir-fry vegetable blend, thawed**
- ¼ cup finely chopped onion**
- 3 eggs**
- 1 cup evaporated milk**
- ½ teaspoon salt**
- ¼ teaspoon pepper**
- ¼ teaspoon seafood seasoning**
- ⅛ teaspoon hot pepper sauce**

SAUCE

- 3 egg yolks**
- 1 tablespoon water**
- 1 tablespoon lemon juice**
- ½ cup butter, melted**
- Dash pepper**

1. Roll out pastry to fit a 9-in. pie plate. Transfer pastry to pie plate. Trim pastry to ½ in. beyond edge of plate; flute edges. Line unpricked pastry with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer. Place on a wire rack.

2. In a small bowl, combine the crab, cheese, vegetable blend and onion; transfer to crust. In another bowl, whisk

the eggs, milk, salt, pepper, seafood seasoning and pepper sauce. Pour over crab mixture.

3. Bake at 375° for 35-40 minutes or until a knife inserted near the center comes out clean. Cover edges with foil during the last 15 minutes to prevent overbrowning if necessary. Let stand for 5 minutes before cutting.

4. In a double boiler or metal bowl over simmering water, constantly whisk the egg yolks, water and lemon juice until mixture reaches 160° or is thick enough to coat the back of a metal spoon. Reduce heat to low. Slowly drizzle in warm melted butter, whisking constantly. Whisk in pepper. Serve immediately with quiche.



Easy Breakfast Strata

We start this breakfast casserole the night before, so it's ready for the oven the next day. Plus, you don't have to deal with dirty dishes first thing in the morning!

—DEBBIE JOHNSON CENTERTOWN, MO

PREP: 20 MIN. + CHILLING • **BAKE:** 30 MIN.
MAKES: 12 SERVINGS

- 1 pound bulk pork sausage
- 1 large green pepper, chopped
- 1 medium onion, chopped
- 1 loaf (1 pound) herb or cheese bakery bread, cubed
- 1 cup (4 ounces) shredded cheddar cheese
- 6 eggs
- 2 cups 2% milk
- 1 teaspoon ground mustard

1. In a large skillet, cook the sausage, pepper and onion over medium heat until meat is no longer pink; drain.
2. Place bread in a greased 13-in. x 9-in. baking dish. Top with sausage; sprinkle with cheese. In a large bowl, whisk the eggs, milk and mustard. Pour over the top. Cover and refrigerate overnight.
3. Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 30-35 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

Breakfast Crepes with Berries

After a day of blackberry picking, I whipped up a sauce to go with some crepes I had on hand. The crepes make an elegant addition to any brunch, and the sauce is delectable over warm waffles, too.

—JENNIFER WEISBRODT
OCONOMOWOC, WI

START TO FINISH: 20 MIN.
MAKES: 8 SERVINGS

- 1½ cups fresh raspberries
- 1½ cups fresh blackberries
- 1 cup (8 ounces) sour cream
- ½ cup confectioners' sugar
- 1 carton (6 ounces) orange creme yogurt
- 1 tablespoon lime juice
- 1½ teaspoons grated lime peel
- ½ teaspoon vanilla extract
- ½ teaspoon salt
- 8 prepared crepes (9 inches)

1. In a large bowl, combine raspberries and blackberries; set aside. In a small bowl, combine sour cream and confectioners' sugar until smooth. Stir in the yogurt, lime juice, lime peel, vanilla and salt.
2. Spread 2 tablespoons sour cream mixture over each crepe; top with about ⅓ cup berries. Roll up; drizzle with remaining sour cream mixture. Serve immediately.



Marmalade French Toast Sandwiches

I change up these warm, filling sandwiches by using sweet or savory jellies, depending on my mood. Try hot pepper jelly when you want a little sizzle in the morning.

—DANIELLE LORING LEWISTON, ME

START TO FINISH: 25 MIN.**MAKES:** 6 SERVINGS

- 1 container (8 ounces) whipped cream cheese**
- 12 slices sourdough bread**
- $\frac{3}{4}$ cup orange marmalade**
- 4 eggs**
- 2 tablespoons 2% milk**
- Maple syrup, optional**

- 1.** Spread cream cheese over six slices of bread; top with marmalade and remaining bread. In a shallow bowl, whisk eggs and milk.
- 2.** Lightly grease a griddle; heat over medium heat. Dip both sides of sandwiches into egg mixture. Place sandwiches on griddle; toast 2-3 minutes on each side or until golden brown. If desired, serve with syrup.

Asparagus Phyllo Bake

I'm Greek and grew up wrapping everything in phyllo. When asparagus is in season, I put it to good use inside this dish.

—**BONNIE GEAVARAS-BOOTZ**
SCOTTSDALE, AZ

PREP: 25 MIN. • **BAKE:** 50 MIN.
MAKES: 12 SERVINGS

- 2 pounds fresh asparagus, trimmed and cut into 1-inch pieces**
- 5 eggs, lightly beaten**
- 1 carton (15 ounces) ricotta cheese**
- 1 cup (4 ounces) shredded Swiss cheese**
- 2 tablespoons grated Parmesan cheese**
- 2 garlic cloves, minced**
- ½ teaspoon salt**
- ½ teaspoon grated lemon peel**
- ½ teaspoon pepper**
- ½ cup slivered almonds, toasted**
- ¾ cup butter, melted**
- 16 sheets phyllo dough (14x9 inches)**

1. In a large saucepan, bring 8 cups water to a boil. Add asparagus; cook, uncovered, 30 seconds or just until asparagus turns bright green. Remove asparagus and immediately drop into ice water. Drain and pat dry. In a large bowl, mix eggs, cheeses and seasonings; stir in almonds and asparagus.

2. Preheat oven to 375°. Brush a 13x9-in. baking dish with some of the butter. Unroll phyllo dough. Layer eight sheets of phyllo in prepared dish, brushing each with butter. Keep remaining phyllo covered with plastic wrap and a damp towel to prevent it from drying out.

3. Spread ricotta mixture over phyllo layers. Top with remaining phyllo sheets, brushing each with butter. Cut into 12 rectangles. Bake 50-55 minutes or until golden brown.

NOTE To toast nuts, spread in a 15x10x1-in. baking pan. Bake at 350° for 5-10 minutes or until lightly browned, stirring

occasionally. Or spread in a dry nonstick skillet and heat over low heat until lightly browned, stirring occasionally.



Ham and Avocado Scramble

Hearty ham, creamy avocado and a hint of garlic—this winning egg dish has all the makings for a breakfast, lunch or dinner.

—ELISABETH LARSEN PLEASANT GROVE, UT

START TO FINISH: 15 MIN.

MAKES: 4 SERVINGS

- 8** eggs
- $\frac{1}{4}$ cup** 2% milk
- 1** teaspoon garlic powder
- $\frac{1}{4}$ teaspoon** pepper
- 1** cup cubed fully cooked ham
- 1** tablespoon butter
- 1** medium ripe avocado, peeled and cubed
- 1** cup (4 ounces) shredded Colby-Monterey Jack cheese

In a large bowl, whisk the eggs, milk, garlic powder and pepper; stir in ham. In a large skillet, melt butter over medium-high heat. Add egg mixture; cook and stir until almost set. Stir in avocado and cheese. Cook and stir until completely set.



Festive Breads ***& More***



Asiago Bagels

Discover a cheesy alternative to the usual sweet bread brunch offerings. There's no need to stop by a bakery when you can make bagels at home.

—TAMI KUEHL LOUP CITY, NE

PREP: 30 MIN. + STANDING

BAKE: 15 MIN. + COOLING

MAKES: 1 DOZEN

- 1 cup water (70° to 80°)**
- 2 eggs**
- ¼ cup plus 1 tablespoon olive oil**
- 2 tablespoons honey**
- ¾ cup shredded Asiago cheese, divided**
- ½ cup nonfat dry milk powder**
- 1½ teaspoons salt**
- 1 teaspoon dried basil**
- 2 cups whole wheat flour**
- 1½ cups plus 2 tablespoons all-purpose flour**
- 4 teaspoons active dry yeast**
- 1 egg white**
- 1 tablespoon water**

1. In bread machine pan, place the water, eggs, oil, honey, ½ cup cheese, milk powder, salt, basil, flours and yeast in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

2. When cycle is completed, turn dough onto a lightly floured surface. Shape into 12 balls. Push thumb through centers to form a 1½-in. hole. Stretch and shape dough to form an even ring. Cover and let rest for 10 minutes; flatten bagels slightly.

3. Fill a Dutch oven two-thirds full with water; bring to a boil. Drop bagels, two at a time, into boiling water. Cook for 45 seconds; turn and cook 45 seconds longer. Remove with a slotted spoon; drain well on paper towels.

4. In a small bowl, combine egg white and water; brush over bagels. Sprinkle with remaining cheese. Place 2 in. apart on greased baking sheets. Bake at 400° for 15-20 minutes or until golden brown. Remove to wire racks to cool.



Ham and Cheddar Scones

This recipe first came from a friend after she shared the scones with me. I like that you can see the flecks of cheese, ham and green onions.

—FELICITY LA RUE PALMDALE, CA

PREP: 25 MIN. • **BAKE:** 20 MIN.

MAKES: 1 DOZEN

- 3 cups all-purpose flour**
- ½ cup sugar**
- 2 tablespoons baking powder**
- ½ teaspoon salt**
- 2 cups heavy whipping cream**
- 1 cup diced fully cooked ham**
- ½ cup diced cheddar cheese**
- 4 green onions, thinly sliced**

- 1.** In a large bowl, combine the flour, sugar, baking powder and salt. Stir in cream just until moistened. Stir in the ham, cheese and onions. Turn onto a floured surface; knead 10 times.
- 2.** Transfer dough to a greased baking sheet. Pat into a 9-in. circle. Cut into 12 wedges, but do not separate. Bake at 400° for 20-25 minutes or until golden brown. Serve warm.

Raspberry-Cream Cheese Ladder Loaves

My friend Debbie created this delicious breakfast item. You also can sprinkle the bread with granulated sugar before baking if desired.

—CHAR OUELLETTE COLTON, OR

PREP: 45 MIN. + RISING • **BAKE:** 15 MIN. + COOLING
MAKES: 2 LOAVES (8 SLICES EACH)

3¾ to 4½ cups all-purpose flour

¾ cup sugar

1 package (¼ ounce) quick-rise yeast

1¼ teaspoons salt

1 teaspoon baking powder

½ cup buttermilk

½ cup sour cream

¾ cup butter, cubed

¾ cup water

1 egg

½ teaspoon almond extract

FILLING

1 package (8 ounces) cream cheese, softened

¾ cup sugar

3 tablespoons all-purpose flour

1 egg yolk

¾ cup seedless raspberry jam

1. In a large bowl, combine 2 cups flour, sugar, yeast, salt and baking powder. In a small saucepan, heat the buttermilk, sour cream, butter and water to 120°-130°; add to dry ingredients. Beat on medium speed for 2 minutes. Add the egg, extract and ½ cup flour; beat 2 minutes longer. Stir in enough remaining flour to form a soft dough.

2. Turn dough onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Cover and let rest for 10 minutes.

3. Meanwhile, in a small bowl, beat the cream cheese, sugar, flour and egg yolk until smooth; set aside.

4. Divide dough in half. Roll each piece into a 12-in. x 10-in. rectangle; place on greased baking sheets. Spread cheese mixture down the center of each rectangle. Stir jam; spoon over cheese mixture.

5. On each long side, cut ¾-in.-wide strips about 2½ in. into center. Starting at

one end, fold alternating strips at an angle across filling; pinch ends to seal. Cover and let rise until doubled, about 1 hour.

6. Bake at 350° for 15-19 minutes or until golden brown. Cool on wire racks. Store leftovers in refrigerator.



Cinnamon Roll Bunnies

A tube of purchased cinnamon roll dough and a little imagination make these adorable bunnies almost too cute to eat! They're sure to appeal to "somebunny" at your house this Easter.

—TASTE OF HOME TEST KITCHEN

START TO FINISH: 30 MIN.

MAKES: 4 SERVINGS

- 1 tube (12.4 ounces) refrigerated cinnamon roll dough**
- 12 M&M's miniature baking bits**
- 4 pink jelly beans**
- 24 pieces black shoestring licorice (1 inch)**
- 1 drop red food coloring**
- Brown decorating gel or color of your choice**

- 1.** Separate dough into eight rolls. Place four rolls on a greased baking sheet. Using a 2-in. biscuit cutter, cut $\frac{3}{4}$ in. into both sides of remaining rolls to form ears and bow ties. Place ears at the top and a bow tie below each cinnamon roll; pinch to attach. Slightly flatten rolls.
- 2.** Bake at 400° for 8-10 minutes or until golden brown. Set aside $1\frac{1}{2}$ teaspoons icing. Spread remaining icing over bunnies. Place a baking bit in the center of each bow tie; add remaining baking bits for eyes. Place a jelly bean in each center for nose; attach licorice pieces for whiskers.
- 3.** Tint reserved icing pink with red food coloring; pipe mouths and outline ears. Pipe edges of bow ties with decorating gel.

Golden Sesame Braid

I've been making this bread braid for every family celebration for more than 30 years. A special meal wouldn't be the same without its soft, fragrant, golden presence.

—MARTY RUMMEL TROUT LAKE, WA

PREP: 35 MIN. + RISING
BAKE: 20 MIN. + COOLING
MAKES: 1 LOAF (32 SLICES)

- 2 packages ($\frac{1}{2}$ ounce each) active dry yeast**
- $1\frac{1}{2}$ cups warm water (110° to 115°)**
- $\frac{1}{4}$ cup canola oil**
- $\frac{1}{4}$ cup sugar**
- 1 teaspoon salt**
- 2 eggs**
- 2 to 3 drops yellow food coloring**
- $4\frac{1}{2}$ to 5 cups all-purpose flour**
- 1 egg yolk**
- 1 tablespoon cold water**
- 1 tablespoon sesame seeds**

1. In a large bowl, dissolve yeast in warm water. Add the oil, sugar, salt, eggs, food coloring and 3 cups flour. Beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough (dough will be sticky).

2. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1 hour.

3. Punch dough down. Turn onto a lightly floured surface; divide into fourths. Shape each portion into an 18-in. rope. Place ropes parallel to each other on a baking sheet coated with cooking spray.

4. Beginning from the right side, braid dough by placing the first rope over the second rope, under the third and over the fourth. Repeat three or four times,

beginning each time from the right side. Pinch ends to seal and tuck under. Cover and let rise until doubled, about 45 minutes.

5. Beat egg yolk and cold water; brush over braid. Sprinkle with sesame seeds. Bake at 350° 20-25 minutes or until golden brown. Remove from pan to a wire rack to cool.



Honey Wheat Rolls

Two things really stand out about these rolls—they're not at all difficult to make and they have the most wonderful honey flavor.

—SANDY KLOCINSKI SUMMERVILLE, SC

PREP: 40 MIN. + RISING • **BAKE:** 10 MIN.
MAKES: 2 DOZEN

2 packages (¼ ounce each) active dry yeast
1½ cups warm fat-free milk (110°-115°)
2 eggs
½ cup honey
¾ cup mashed potatoes (without added milk and butter)
¾ cup butter, melted
1 teaspoon salt
3 cups whole wheat flour
2¼ to 2½ cups all-purpose flour

1. In a small bowl, dissolve yeast in warm milk. In a large bowl, combine 1 egg, honey, mashed potatoes, butter, salt, whole wheat flour, yeast mixture and 1½ cups all-purpose flour; beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough (dough will be sticky).
2. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with cooking spray, turning once to coat the top. Cover with plastic wrap and let rise in a warm place until doubled, about 1 hour.
3. Turn onto a floured surface; divide into 24 balls. Roll each into a 7-in. rope. Holding one end of rope, loosely wrap dough around, forming a coil. Tuck end under; pinch to seal. Place in muffin cups coated with cooking spray. Cover and let rise until doubled, about 30 minutes.
4. Beat remaining egg; brush over rolls. Bake at 400° for 9-11 minutes or until golden brown. Remove from pans to wire racks to cool.

Lemon-Thyme Bread

Lemon and thyme go together like milk and cookies. Fresh thyme is best, but if you only have dried available, reduce the amount to 1 tablespoon and crush it between your fingers before adding it to the batter.

—CATHY TANG REDMOND, WA

PREP: 25 MIN. • **BAKE:** 40 MIN. + COOLING
MAKES: 1 LOAF (12 SLICES)

- $\frac{1}{2}$ cup butter, softened
- $\frac{1}{4}$ cup sugar
- 1 egg
- $\frac{1}{2}$ cup buttermilk
- $\frac{1}{2}$ cup sour cream
- $1\frac{1}{4}$ cups all-purpose flour
- 2 tablespoons minced fresh thyme
- 1 tablespoon grated lemon peel
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- Confectioners' sugar

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg. Combine buttermilk and sour cream. Combine the flour, thyme, lemon peel, baking soda and salt; add to the creamed mixture alternately with buttermilk mixture, beating well after each addition.

2. Transfer to a greased 8-in. x 4-in. loaf pan. Bake at 350° for 40-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Cool completely; sprinkle with confectioners' sugar.

LEMON-THYME MINI LOAVES Use three greased 5 $\frac{3}{4}$ -in. x 3-in. x 2-in. loaf pans. Bake at 350° for 25-30 minutes or until a toothpick comes out clean.

LEMON-THYME MUFFINS Make batter as directed; fill greased or paper-lined muffin cups two-thirds full. Bake at 400° for 16-20 minutes or until a toothpick comes out clean. Yield: 1 dozen muffins.



LEMON-THYME MINIATURE MUFFINS

Make batter as directed; fill greased or paper-lined muffin cups two-thirds full. Bake at 400° for 10-12 minutes or until a toothpick comes out clean. Yield: 4 dozen miniature muffins.

LEMON-THYME ICING In a small bowl, combine $\frac{1}{2}$ cup confectioners' sugar, $\frac{1}{2}$ teaspoon minced fresh thyme and 3 to 4

teaspoons lemon juice, as needed, to achieve a drizzling consistency. Yield: 2 tablespoons.

LEMONY CREAM CHEESE In a small bowl, beat 8 ounces softened cream cheese until fluffy. Add $\frac{1}{3}$ cup confectioners' sugar, 4 teaspoons lemon juice and 1 teaspoon grated lemon peel; beat until smooth. Yield: 1 cup.

Delicious Easter Desserts



Almond Cake with Raspberry Sauce

The drizzle of raspberry sauce adds to the overall experience of this beautiful dessert.

—JOAN SULLIVAN GAMBRILLS, MD

PREP: 30 MIN. • **BAKE:** 50 MIN. + COOLING
MAKES: 12 SERVINGS (¼ CUP SAUCE)

- 1 can (8 ounces) almond paste**
- ¾ cup plus 1 tablespoon sugar, divided**
- ½ cup butter, softened**
- 3 eggs, lightly beaten**
- 1 tablespoon orange liqueur**
- ¾ teaspoon almond extract**
- ¾ cup all-purpose flour**
- ¾ teaspoon plus ½ teaspoon baking powder**
- ¾ cup confectioners' sugar**
- 1 package (10 ounces) frozen sweetened raspberries, thawed**

- 1.** Line an 8-in. round baking pan with parchment paper; coat paper with cooking spray and set aside.
- 2.** In a large bowl, combine the almond paste, ¾ cup sugar and butter; beat for 2 minutes until blended. Beat in the eggs, liqueur and extract. Combine flour and baking powder; add to creamed mixture just until combined.
- 3.** Spread into prepared pan. Bake at 350° for 40-45 minutes or until a toothpick inserted near center comes out clean. Cool completely on a wire rack.
- 4.** Invert cake onto cake plate; remove parchment paper. Sprinkle with confectioners' sugar.
- 5.** Place raspberries in a food processor; cover and process until pureed. Strain, reserving juice; discard seeds. In a small saucepan over medium heat, cook raspberry juice and remaining sugar for 15-18 minutes or until mixture is reduced to ¼ cup. Serve with cake.



Moist Carrot Cupcakes

If your kids think they don't like carrots, just wait until these cinnamon-scented, lightly frosted cupcakes hit the table.

—TASTE OF HOME TEST KITCHEN

PREP: 20 MIN. • **BAKE:** 15 MIN. + COOLING
MAKES: 10 CUPCAKES

- $\frac{3}{4}$ cup sugar
- 3 tablespoons canola oil
- 1 egg
- $\frac{1}{4}$ cup unsweetened applesauce
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon salt
- 1 $\frac{1}{2}$ cups shredded carrots

CREAM CHEESE FROSTING

- 6 ounces reduced-fat cream cheese
- $\frac{3}{4}$ cup confectioners' sugar
- $\frac{1}{4}$ teaspoon vanilla extract

- 1.** In a large bowl, beat the sugar, oil and egg until well blended. Beat in applesauce and vanilla. Combine the flour, baking soda, cinnamon and salt; gradually beat into sugar mixture until blended. Stir in carrots.
- 2.** Fill paper-lined muffin cups half full. Bake at 350° for 15-20 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.
- 3.** In a small bowl, combine frosting ingredients; beat until smooth. Frost cupcakes. Refrigerate leftovers.



Bunny Carrot Cakes & Cookies

No one can resist these incredibly cute spring time treats. They start with a cake mix that's doctored up with shredded carrots and cinnamon.

—TASTE OF HOME TEST KITCHEN

PREP: 45 MIN. • **BAKE:** 35 MIN. + COOLING
MAKES: 2 DOZEN CUPCAKES

- 1 tube (16½ ounces) refrigerated sugar cookie dough**
- ¾ cup all-purpose flour**
- 3¾ to 4 cups confectioners' sugar**
- 3 tablespoons meringue powder**
- 5 to 6 tablespoons warm water**
- Red, yellow and green paste food coloring**
- Green colored sugar**
- 1 package spice cake mix (regular size)**
- 1½ cups shredded carrots**
- 1 teaspoon ground cinnamon**
- 12 ounces white baking chocolate, chopped**
- 18 ounces cream cheese, softened**
- 3 tablespoons butter, softened**
- 4½ teaspoons lemon juice**
- Brown and pink candy-coated sunflower kernels**
- 1 tablespoon chocolate frosting**

- 1.** In a large bowl, beat cookie dough and flour until combined. On a lightly floured surface, roll out dough to ¼-in. thickness. Cut out bunny ears with floured 3-in. cookie cutters. Reroll remaining dough; cut out 1½-in. carrots. Place 1 in. apart on ungreased baking sheets.
- 2.** Bake at 375° for 6-8 minutes or until firm. Let stand for 2 minutes before removing to wire racks to cool.
- 3.** In a large bowl, combine confectioners' sugar, meringue powder and warm water. Beat on high speed with a portable mixer for 10-12 minutes or on low speed with a stand mixer for 7-10 minutes until peaks



form. Tint 1 cup icing pink, ¼ cup orange and ¼ cup green. Cover frosting with damp paper towels or plastic wrap between uses.

- 4.** Pipe white outlines on bunny ears; thin remaining white icing slightly with water. Fill ears with thinned icing; let stand 30 minutes. Pipe orange outlines on carrots; fill in centers. Let stand 30 minutes.
- 5.** Pipe green carrot tops, sprinkle with colored sugar. Pipe 3 orange lines on each carrot. Using pink icing, pipe inside of bunny ears. Let dry at room temperature for several hours or until firm.
- 6.** Prepare cake batter according to package directions. Fold in carrots and cinnamon.
- 7.** Fill paper-lined muffin cups half full. Bake at 350° for 18-23 minutes or until a toothpick inserted near the center comes out clean. Remove from pans to wire racks to cool completely.
- 8.** In a microwave, melt baking chocolate; stir until smooth. Cool to room temperature.

9. In a large bowl, beat cream cheese and butter until light and fluffy. Beat in cooled baking chocolate and lemon juice until smooth.

10. Generously frost each cupcake with about ¼ cup cream cheese icing. Just before serving, add bunny ears, candy-coated sunflower kernels for eyes and nose. Pipe a smile with chocolate frosting.

NOTE Find bunny cookie cutters in the 24-piece *Progressive Cookie Cutter and Stencil Kit* at KitchenKrafts.com. Mini carrot cookie cutters are available as part of the *Easter 12-piece Mini Metal Cutter Collection* from Wilton Industries, wilton.com. For bunny tails, attach ½-inch craft pompoms with a glue dot. You can also wrap the cupcake base in "edible grass," usually available in your grocer's candy aisle at Easter time.

Lemon Angel Cake Bars

A neighbor gave me this recipe years ago and it quickly became a favorite.

Since it can be made ahead and serves a bunch, it's perfect for parties and potlucks.

—MARINA CASTLE CANYON COUNTRY, CA

PREP: 15 MIN. • **BAKE:** 20 MIN. + CHILLING
MAKES: 4 DOZEN

- 1 package (16 ounces) angel food cake mix**
- 1 can (15½ ounces) lemon pie filling**
- 1 cup finely shredded unsweetened coconut**

FROSTING

- 1 package (8 ounces) cream cheese, softened**
- ½ cup butter, softened**
- 1 teaspoon vanilla extract**
- 2½ cups confectioners' sugar**
- 3 teaspoons grated lemon peel**

1. Preheat oven to 350°. In a large bowl, mix cake mix, pie filling and coconut until blended; spread into a greased 15x10x1-in. baking pan.

2. Bake 20-25 minutes or until a toothpick inserted in center comes out clean. Cool completely in pan on a wire rack.

3. Meanwhile, in a large bowl, beat cream cheese, butter and vanilla until smooth. Gradually beat in confectioners' sugar. Spread over cooled bars; sprinkle with lemon peel. Refrigerate at least 4 hours. Cut into bars or triangles.

NOTE Look for unsweetened coconut in the baking or health food section.

Rhubarb Cheese Pie

I spread a luscious cream cheese layer over the filling for a twist on classic rhubarb pie. The rich cheese tempers the tart rhubarb to create a balanced dessert.

—STACEY MEYER PLYMOUTH, WI

PREP: 35 MIN. • **BAKE:** 25 MIN. + CHILLING
MAKES: 8 SERVINGS

Pastry for single-crust pie (9 inches)

4½ teaspoons all-purpose flour

1 tablespoon cornstarch

1 cup sugar, divided

½ cup water

3 cups sliced fresh or frozen rhubarb

1 teaspoon vanilla extract, divided

12 ounces cream cheese, softened

2 eggs, lightly beaten

1 egg yolk

1. Line a 9-in. pie plate with pastry; flute edges. Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

2. In a small saucepan, combine the flour, cornstarch and ½ cup sugar. Add water and rhubarb; stir until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in ½ teaspoon vanilla. Transfer to prepared pastry.

3. In a small bowl, beat the cream cheese with remaining sugar and vanilla until smooth. Add eggs and egg yolk; beat on low speed just until combined. Spread over top of pie.

4. Cover edges with foil. Bake at 325° for 25-30 minutes or until set. Cool on a wire rack for 1 hour. Refrigerate for at least 4 hours before serving.

NOTE *If using frozen rhubarb, measure rhubarb while still frozen, then thaw completely. Drain in a colander, but do not press liquid out.*



Chubby Bunnies

This soft cookie made from a cake mix bakes up in minutes. Get the kids involved with adding the simple decorations. Happy baking!

—TASTE OF HOME TEST KITCHEN

PREP: 20 MIN.

BAKE: 5 MIN./BATCH + COOLING

MAKES: 16 BUNNIES

- 1 package yellow cake mix (regular size)**
- 2 eggs**
- ½ cup water**
- 15 drops red food coloring**
- 16 red gumdrops**
- 32 miniature semisweet chocolate chips**

- 1.** In a large bowl, combine the cake mix, eggs and water; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Reserve 1 cup batter. To remaining batter, stir in food coloring. Cut a ¼-in. hole at the corner of two food-safe plastic bags; fill one with pink batter and one with plain batter.
- 2.** Using pink batter, pipe a 4-in. x 2-in. oval ring onto a greased baking sheet for bunny face. Pipe two ovals for ears. Using plain batter, pipe centers for ears and cheeks for face. Pipe additional pink batter to completely fill ears and face. Repeat with remaining batters.
- 3.** Trim off bottom ends of gumdrops; use rounded tops for noses. Add chocolate chips for eyes. Bake at 375° for 4-6 minutes or until set. Cool for 1 minute before removing to wire racks to cool. Store in an airtight container.

Lemon-Blueberry Pound Cake

Pair a slice of this moist cake with a scoop of vanilla ice cream. Mmm!

—REBECCA LITTLE PARK RIDGE, IL

PREP: 25 MIN. • **BAKE:** 55 MIN. + COOLING
MAKES: 12 SERVINGS

- ½ cup butter, softened**
- 4 ounces cream cheese, softened**
- 2 cups sugar**
- 3 eggs**
- 1 egg white**
- 1 tablespoon grated lemon peel**
- 2 teaspoons vanilla extract**
- 2 cups fresh or frozen unsweetened blueberries**
- 3 cups all-purpose flour, divided**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon salt**
- 1 cup (8 ounces) lemon yogurt**

GLAZE

- 1½ cups confectioners' sugar**
- ¼ cup lemon juice**

- 1.** Grease and flour a 10-in. fluted tube pan. In a large bowl, cream the butter, cream cheese and sugar until blended. Add eggs and egg white, one at a time, beating well after each addition. Beat in lemon peel and vanilla.
- 2.** Toss blueberries with 2 tablespoons flour. In another bowl, mix the remaining flour with baking powder, baking soda and salt; add to creamed mixture alternately with yogurt, beating after each addition just until combined. Fold in blueberry mixture.
- 3.** Transfer batter to prepared pan. Bake at 350° for 55-60 minutes or until a toothpick inserted in center comes out clean. Cool in pan 10 minutes before removing to wire rack; cool for 15 minutes.
- 4.** In a small bowl, mix confectioners' sugar and lemon juice until smooth.



Gradually brush onto warm cake, about one-third at a time, allowing glaze to soak into cake before adding more. Cool completely.

NOTE For easier removal of cake, use solid shortening when greasing a fluted or plain tube pan.

Bird Nests

I found one more thing to love about Peeps—the perennial Easter favorite. I created this kid-friendly recipe a few years ago, and now my kids love helping me make these.

—JESSICA BOIVIN NEKOOSA, WI

PREP: 40 MIN.
MAKES: 25 SERVINGS

- 2 packages (10 to 12 ounces each) white baking chips**
- 1 package (10 ounces) pretzel sticks**
- 25 yellow chicks Peeps candy**
- 1 package (12 ounces) M&M's eggs or other egg-shaped candy**

- 1.** In a large microwave-safe bowl, melt white chips; stir until smooth. Set aside $\frac{1}{2}$ cup for decorating.
- 2.** Add pretzel sticks to remaining chips; stir until coated. Scoop a small amount of mixture onto waxed paper; shape into a nest using two forks. Repeat, forming 25 nests. Dip bottom of Peep into reserved white chips; place in a nest. Add eggs to nests, securing with white chips. Repeat. Let stand until set.



Elegant Orange Blossom Cheesecake

The aroma of orange blossoms and zest hints at how heavenly this delicate cheesecake tastes. Gingersnap cookie crumbs make a great crust while glazed orange slices become a lovely topping.

—SHARON DELANEY-CHRONIS SOUTH
MILWAUKEE, WI

PREP: 40 MIN. • **BAKE:** 70 MIN. + CHILLING
MAKES: 12 SERVINGS

- 3 cups crushed gingersnap cookies (about 60 cookies)
- 2 teaspoons plus 2 tablespoons grated orange peel, divided
- $\frac{1}{8}$ cup butter, melted
- $1\frac{1}{2}$ cups orange juice
- $\frac{1}{8}$ cup sliced fresh gingerroot
- 4 packages (8 ounces each) cream cheese, softened
- $\frac{3}{4}$ cup sugar
- 6 ounces white baking chocolate, melted
- 1 tablespoon vanilla extract
- 4 eggs, lightly beaten

CANDIED ORANGE SLICES

- 3 cups water
- $1\frac{1}{2}$ cups sugar
- 2 small navel oranges, thinly sliced

1. Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan.
2. In a large bowl, combine crumbs, 2 teaspoons orange peel and butter. Press onto bottom and 2-in. up sides of prepared pan.
3. In a large saucepan, combine orange juice and ginger; bring to a boil. Reduce heat and simmer, stirring occasionally, until syrupy and reduced to about 3 tablespoons. Strain and discard ginger.

4. In a large bowl, beat cream cheese and sugar until smooth. Beat in ginger syrup, melted chocolate, vanilla and remaining orange peel. Add eggs; beat on low speed just until combined. Pour into crust. Place springform pan in a large baking pan; add 1 in. of hot water to larger pan.
5. Bake at 325° for 70-80 minutes or until center is just set and top appears dull. Remove springform pan from water bath; remove foil. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

6. For candied orange slices, in a large skillet, combine water and sugar. Cook and stir over medium heat until sugar is completely dissolved. Add orange slices. Bring to a boil. Reduce heat; simmer for 45 minutes or until translucent. Drain oranges on a wire rack; arrange in a single layer on waxed paper to dry.
7. Remove sides of pan. Top cheesecake with candied orange slices. Refrigerate leftovers.



Taste of Home®

Holiday

Happy Easter!

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