

Harcourts Cooper & Co

**KIDS EASTER  
RECIPE &  
ACTIVITY** *Book*



ANDREWHARLEY.CO.NZ

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# TAKE A LOOK *Inside*

Discover fun and interesting activities to keep kids entertained these Easter holidays.

In this book you will find DIY activities featuring lots of Easter ideas, and easy peasy recipes for little hands to help.

Enjoy!



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## 2 Activities

- Paper bag Easter Bunny
- Easter Egg Boxes
- Shaving Cream Dyed Easter Eggs
- Easter Bunny Planters
- Peek-A-Boo Clothes Pins Eggs
- No Sew Bunny Ears
- No Sew Bunny Socks
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- Colour Me In 2
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- Easter Chocolate Bark
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# Activities

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## You need

- 1 paper lunch bag
- Pencil
- Scissors
- Glue
- Fluffy cotton wool
- Shredded paper / Easter grass
- Name tag and ribbon

## Step One



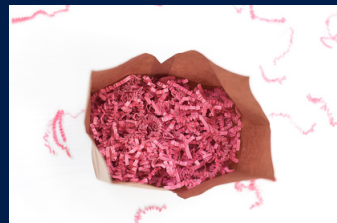
1. Start with a plain old, regular paper lunch bag.
2. Sketch out lines for the bunny ears.
3. Cut out along the lines.

## Step Two



4. You'll need to flatten out the bag a bit for the ears.

## Step Three



5. Fill your bag with some Easter grass and treats.
6. Clinch the bag tightly together at the top, below the ears.
7. Tie a knot with baker's twine, string or whatever you may have at home that you can tie the bag up with.

## Step Four



8. Once tied, you'll need to fluff those bunny ears up.
9. Add a big cotton ball bunny tail with some fast drying hot glue. Or slow drying room temperature glue. Whatever you have handy.
10. Add a name tag with some ribbon.







## You need

- Egg carton
- Tissue paper
- Paper and/or stickers for decorating
- Twine
- Tape/glue
- A selection of small Easter treats or toys
- Fresh or dried flowers
- Pom pom (you can either make your own or use a pre made one - you could also use a larger fresh flower instead of a pom pom)

## Step One



1. Remove the branded stickers from the egg carton.
2. Create your design using paper and/or stickers.

## Step Two



3. Wrap a thin piece of tissue paper around the lid of the egg carton and add twine.
4. Make your fluffy little Pom Pom or grab your fresh flowers to decorate the top.
5. Stick the pom pom, flower or decoration in the middle of the egg carton.

## Step Three



6. Loosely scrunch a small amount of tissue paper and put in each egg compartment.
7. Add in your Easter treats (This example shows - Lindt bunnies, candy coated eggs, flowers and small toy).

## Step Four



8. ENJOY!





# SHAVING CREAM DYED EASTER EGGS

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## You need

- Eggs
- Water
- Small saucepan
- White vinegar
- Large bowl
- Shallow pan
- Shaving cream or whipped cream
- Food coloring
- Bamboo skewers
- Rubber gloves
- Bowl of water
- Paper towels
- Gloves

## Step One



1. Prepare a batch of hard-boiled eggs.
2. When the eggs have cooled, place them in a large bowl of vinegar. Let the eggs soak for 20 minutes - This will allow the dye to adhere more permanently to the eggs.
3. Fill a shallow glass baking dish with a thick layer of shaving cream. Spray the shaving cream so that it covers the bottom of a pan with a layer that is about an inch thick.

## Step Two



4. Generously place drops of food coloring on top of the shaving cream.
5. When most of the surface is covered with food coloring, drag a bamboo skewer across the top of the shaving cream to swirl and marble the colors.
6. When the colored shaving cream is ready, put on a pair of gloves to protect your hands from the dye.

## Step Three



7. Pick up an egg and slowly roll the egg over the surface, so that the colored shaving cream completely coats the egg's shell.
8. Place the egg on a paper towel and let dry for 20 minutes - don't wipe off any of the shaving cream until the egg has completely dried.
9. Repeat this process with as many hard-boiled eggs as you'd like to color, reusing the colored shaving cream mixture.

## Step Four



10. To clean the dried shaving cream egg, carefully dip each egg into a bowl of water. The water will remove the excess shaving cream while leaving the colored design on the egg's shell.
11. Pat each egg dry with a paper towel, but be careful not to rub or wipe the surface of the egg, as this might smear or remove the dye from the shell.
12. When each egg has been cleaned and dried, add the eggs to a colorful display.



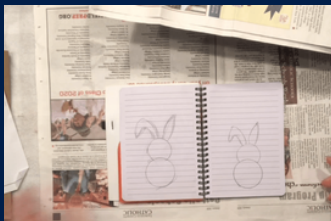




## You need

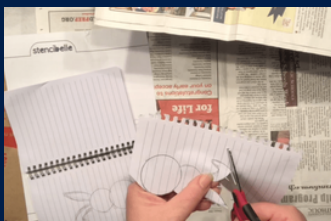
- Tin cans
- Spray Paint (preferable choice but chalk paint will do too)
- Bunny template or your drawing skills
- Paper
- Pencil
- Scissors
- Fluffy cotton wool
- Glue

## Step One



1. Start with either grabbing your bunny template or use your creative skills to draw out a template of a bunny to go on the can.

## Step Two



2. Cut out the template of your Easter bunny.
3. Paint your can black.
4. Wait for this to dry.

## Step Three



5. Glue your bunny template to the tin can.
7. Using the white spray paint, spray over the bunny template.
9. Remove the paper template from the tin.
10. Wait for the bunny to dry.

## Step Four



11. Using your fluffy cotton wool create a little bunny tail.
12. Once the tin is dry, glue on your bunny tail.
13. Fill up with your favorite flower, plants or event pens and pencils.







## You need

- Glitter craft foam or paper
- Clothespin
- Small scrap of yellow paper or card stock
- Small scrap of craft foam or cardboard
- Tape
- Black and orange gel pens
- Scissors

## Step One



1. Start by cutting out a small rectangle of glitter foam/paper, about 1.5" wide by 2" tall.
2. Trim around the corners to turn it into an oval egg shape.
3. Cut a zig zag shape across the egg.

## Step Two



4. Pinch open the clothespin. While it's open, add a small strip of crafter's tape to 3/4" of the side, front edge of the top and bottom where the egg is going to go.
5. Lay the egg upside down on the table, making sure the top and bottom egg pieces are lined up and together.
6. Carefully press the clothespin onto the back of the egg so that the opening of the clothespin lines up with the opening in the cracked egg.

## Step Three



7. Cut out a tiny chick shape from yellow paper or card about 1/2" wide by 3/4" tall.
8. Use a black gel pen and an orange gel pen to draw the eyes and beak onto the little paper chick shape.
9. Take a tiny piece of craft foam (or cardboard, or anything else with a little bit of thickness to it) and use crafter's tape to attach it to the back of the clothespin where the chick is going to go.

## Step Four



10. Then add a little bit of crafter's tape to the paper chick and attach it to the little foam spacer you just attached.
11. When you flip it over to the front, you should be able to see the top of the chick's head and the entire face when the clothespin is open. If it's not in the right position, just peel off the chick and adjust it.





# NO SEW BUNNY EARS

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## You need

- Plastic Headbands
- Fake flowers and foliage
- Glue gun
- Scissors
- Felt and material for the ears

## Step One



1. Draw and cut out some bunny ears
2. Fold each ear in half at the bottom to create the three-dimensional shape

## Step Two



3. Cut about an inch slit through both layers about 1/2 inch from the front on both ears
4. Now, get that glue nice and hot, and dab a spot just above one of the slits, then fold again so the fronts now stick together.
5. Do the same on the other ear. Make sure not to glue those flaps together!

## Step Three



6. Open the front flaps and place the fold of the ear onto the headband. Check to make sure it's just where you want it, then put a dab of hot glue on the INSIDE of the headband

## Step Four



7. Fold that BACK flap up onto the glue dot you put on the INSIDE of the headband. The top flaps aren't yet glued...that's the next step.)
8. Now, these front flaps are what is going to hold the ears onto the headband securely. Place a dab of glue onto the inside of the felt flap and fold each DOWN AROUND the front of the headband, securing on the INSIDE, OVER the back flap.

## Step Five



9. Now you can start designing your headband. Using the flowers, foliage and printed material.
10. Start with the printed material - cut out the bunny ear shape slightly smaller than the ears and glue these on with hot glue.
11. Starting with the foliage glue this directly onto the head band.
12. Now you can start inserting the flowers between the foliage and gluing this onto your headband until you get your desired look.







## You need

- An old sock to upcycle (or a new one if you prefer)
- A bag of rice to fill up the bunny
- String
- Ribbon
- Marker
- Pair of scissors

## Step One



1. Place around 1 and a 1/2 cups of rice into your bunny (Depending on the size of the bunny you would like)
2. Tie a piece of string tightly above the rice.
3. Add 3/4 cups of rice to the bunny.
4. Repeat step 2

## Step Two



5. Using a sharp pair of scissors cut the remaining piece of the sock into two. Angle the corners into the ears

## Step Three



6. Tie a ribbon around the neck of the bunny
7. Using the marker draw some eyes and a nose onto your bunny. (If you would like to sew these on you can also do this)
8. You could also add a tail by pinching & tying off a small section with more string.

## Step Four



9. Display on a shelf and enjoy.







## You need

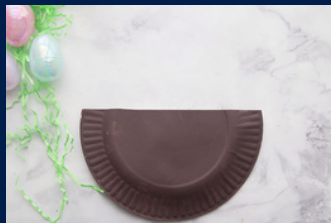
### Easter Paper Plate Basket

- 2 paper plates
- Brown paint
- Brown card
- Ribbon
- Hot glue (adults only)

### Potato Stamped Easter Eggs

- Colored Paint
- Gold glitter glue (optional)
- White card
- Knife (adults only)

## Step One - Basket



1. First paint your paper plates brown on the outside of the paper plate. Let them dry.
2. Then glue the two paper plates together and cut off 1/3 from the top. Use hot glue (adults only recommended) so that it would be sturdy and stay together.

## Step One - Potato Stamp



1. First cut and make your potato stamps. You can have fun making all kinds of different designs! Adults should make the potato stamps and then kids can paint and stamp them!

## Step Two



3. Cut your brown paper into strips.
4. Then glue on the brown paper strips on top to make the basket.
5. Add your ribbon handle to the basket by gluing to the inside of the paper plate.

## Step Two



2. Paint your potato's lots of fun bright colors
3. Stap your paper to create you eggs. When pressing down on your stamp, make sure you press firmly on the whole potato.
4. Add some gold glitter glue on top (optional).
5. Wait for your eggs to dry.
6. Cut out around your eggs
7. Add to your Easter basket.







## You need

- Printed out Easter bunny template
- Different colored paper
- Pens, pencils or paint to decorate
- White pompoms or cotton wool for tails
- Ribbon
- Scissors
- Glue
- Sellotape (Optional)

## Step One

1. Either print out a bunny template on the different colour card or trace a bunny template onto different colored card.
2. Cut out all of the bunny templates.
3. Decorate the bunnies using the pens, pencils or paints.
4. Wait for the bunnies to dry.
5. Using the cotton wool, glue a fluffy tail to each bunny.
6. Lay out a long piece of ribbon on a flat surface and either glue or sellotape your bunnies to the ribbon.
7. Make sure to leave a couple of inches between each one.
8. Hang your bunnies to display with sellotape or drawing pins.





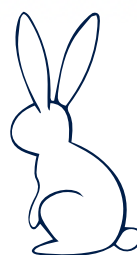
# LETTER TO THE EASTER Bunny

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Cut out your letter and send to:

The Easter Bunny  
14 Cottontail Drive  
Hopland, 2188

Dear Easter Bunny,



My name is - - - - -

I am - - - years old.

The thing I love most about Easter is

- - - - -

- - - - -

This Easter I am grateful for

- - - - -

- - - - -

- - - - -



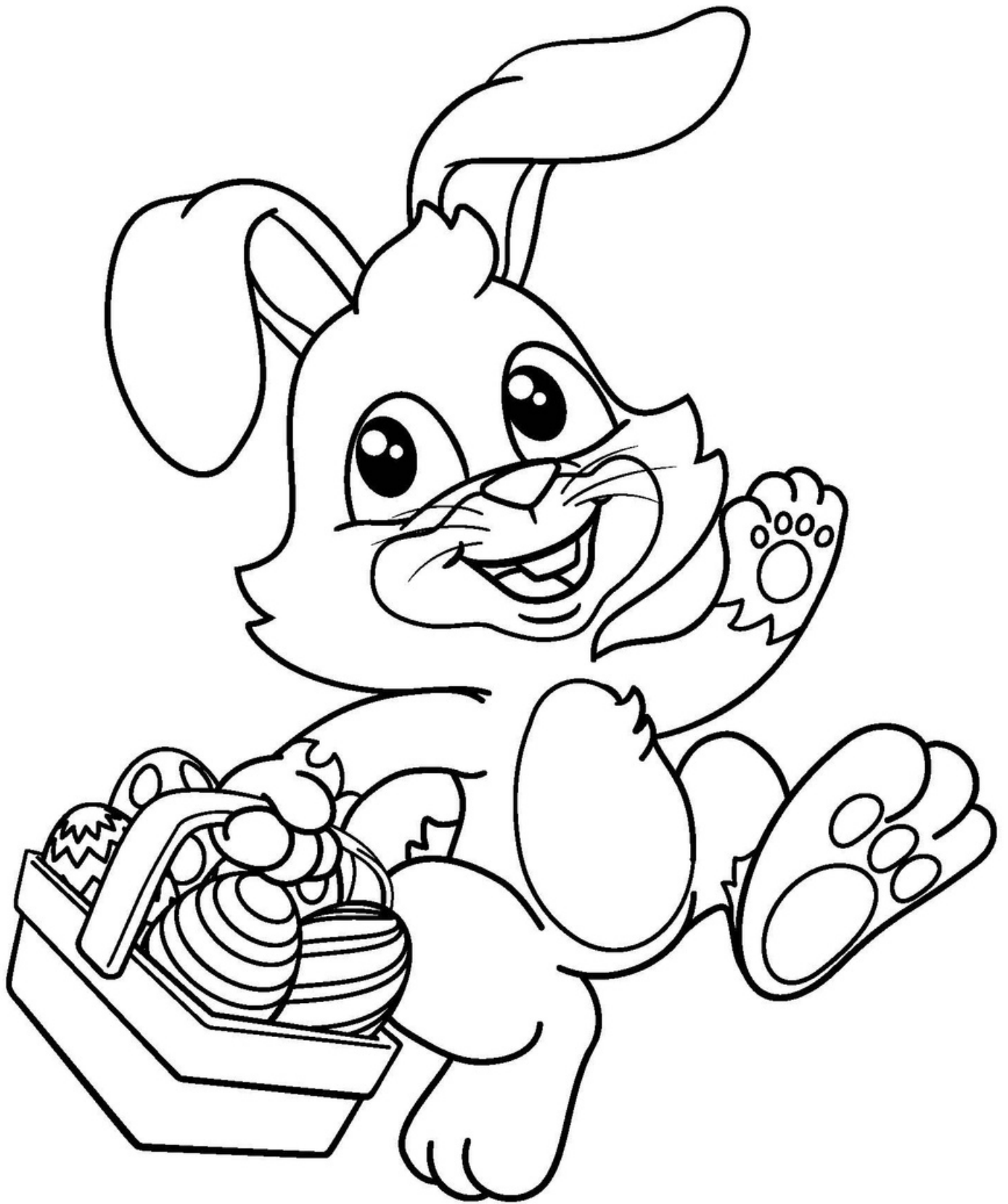
Thank you! x



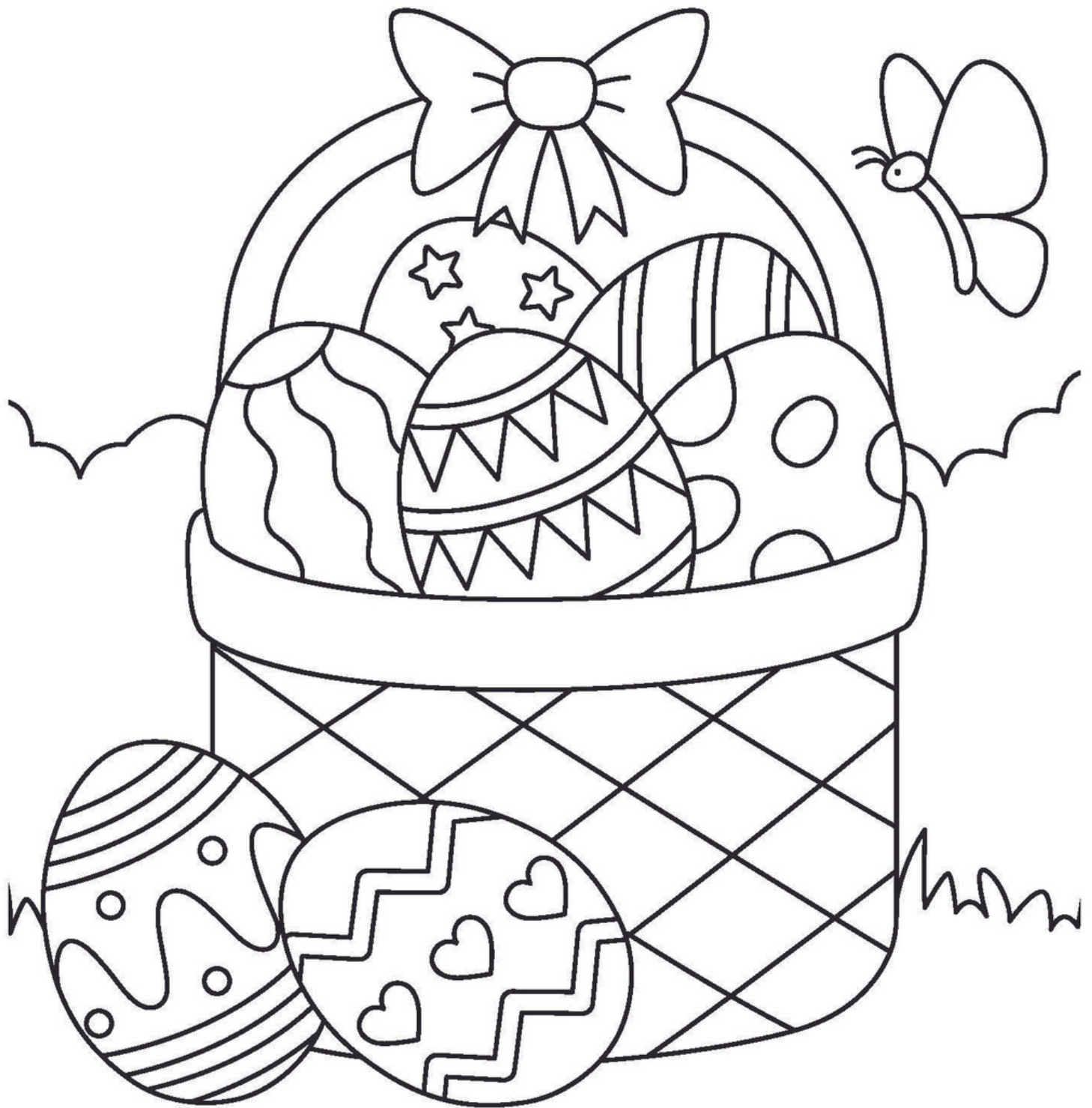










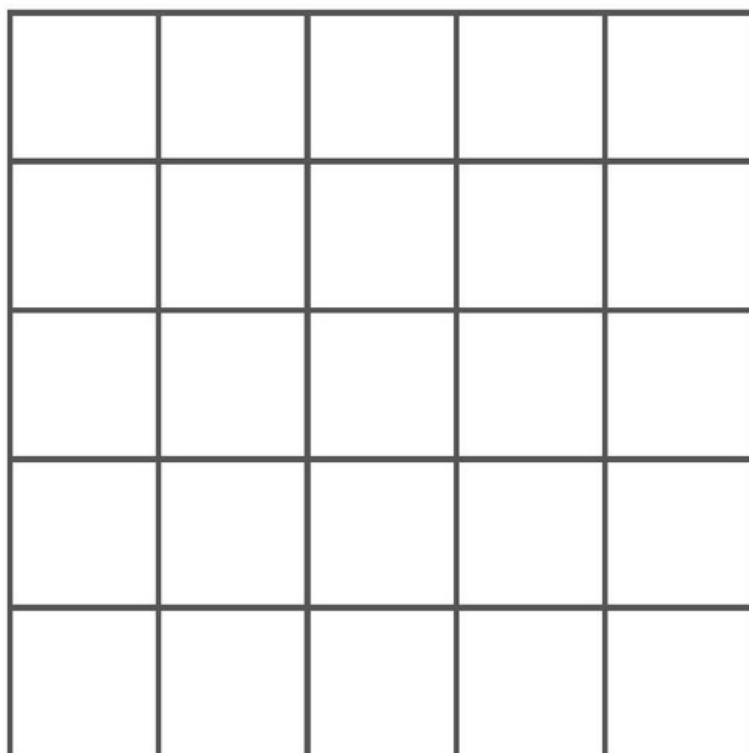
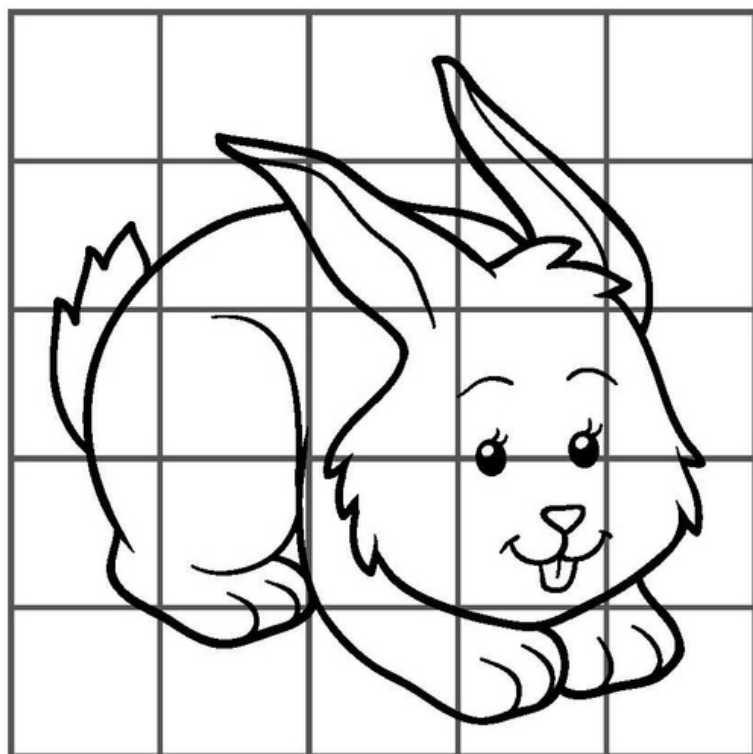






**COPY THE**

*Rabbit*



# SPOT THE *Difference*



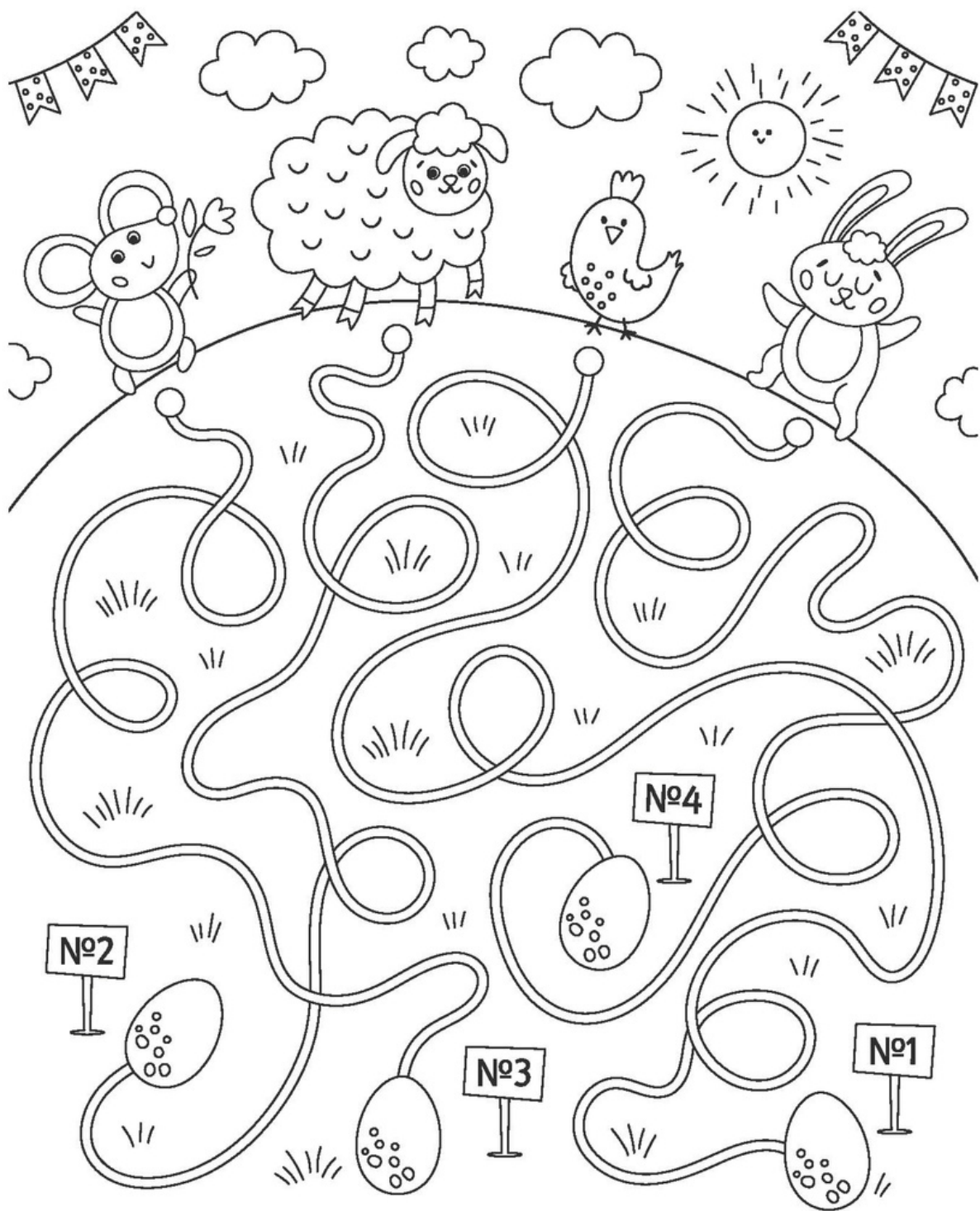
Can you spot the 8 differences between these two pictures?





EGG ROLLING

Race



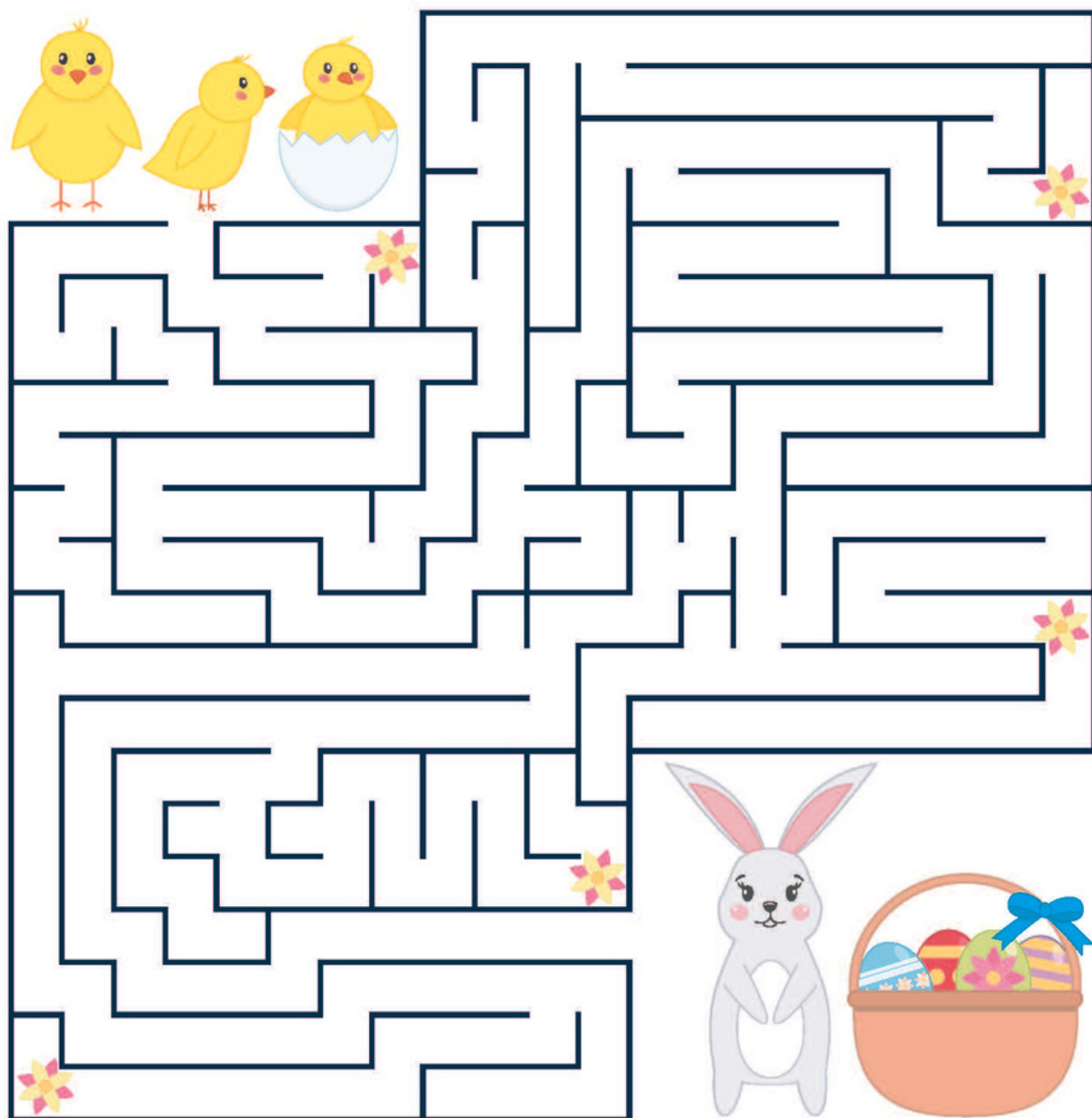
Whos egg rolled the furthest down the hill?



# HELP THE CHICKS FIND THEIR WAY TO THE EASTER

*Bunny*

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# EASTER WORD Search

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## WORDS TO FIND!

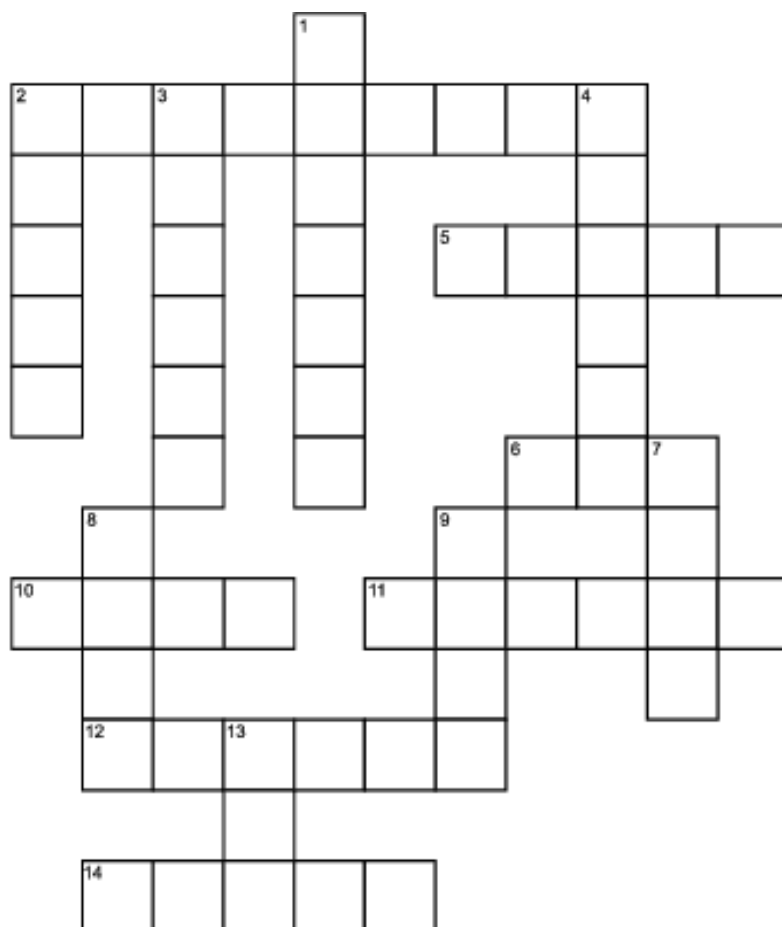


April  
Basket  
Blooming  
Bonnet  
Bunny  
Candy  
Chick

Chocolate  
Easter  
Eggs  
Flowers  
Holiday  
Jellybeans  
March

Marshmallows  
Pastel  
Spring  
Sunday  
Sunshine  
Tulips





## Across

- 2 - A mother duck keeps a close eye on her \_\_\_\_.  
 5 - Easter's month.  
 6 - Which came first, the chicken or the \_\_\_\_?  
 10 - A mother cow gives milk to her \_\_\_\_.  
 11 - Easter is always on this day of the week.  
 12 - Carry your Easter Eggs in a \_\_\_\_.  
 14 - The Easter \_\_\_\_ hops around the world and delivers presents.

## Down

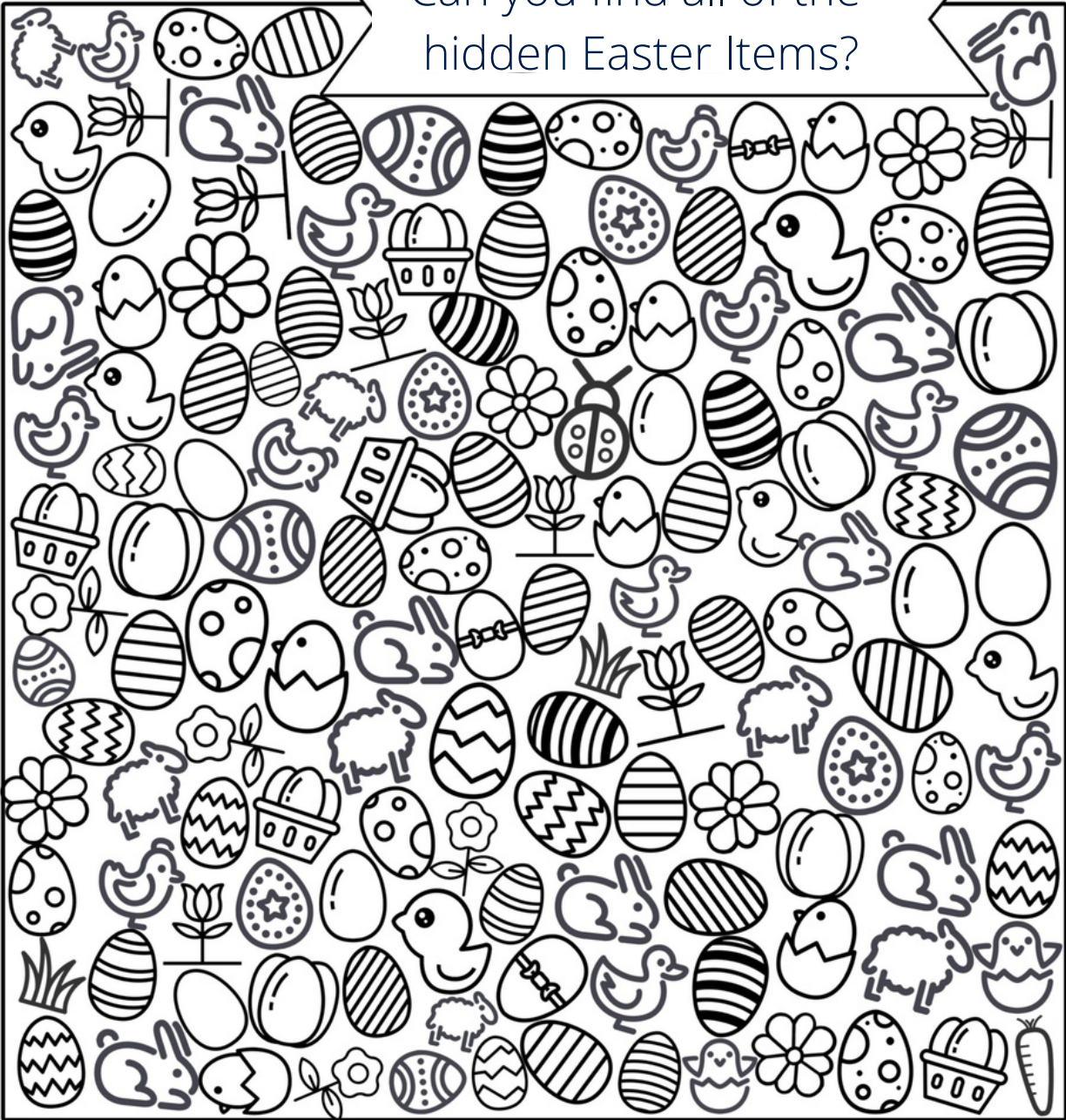
- 1 - April showers bring May \_\_\_\_.  
 2 - Cows give milk for \_\_\_\_ products.  
 3 - A mother hen watches over her baby \_\_\_\_.  
 4 - Easter's season.  
 7 - A baby \_\_\_\_ is called a kid.  
 8 - A baby sheep is called a \_\_\_\_.  
 9 - In the backyard, the kids are having an Easter Egg \_\_\_\_.  
 13 - The \_\_\_\_ warms the earth and brings light to the world.





EASTER  
1 Spy

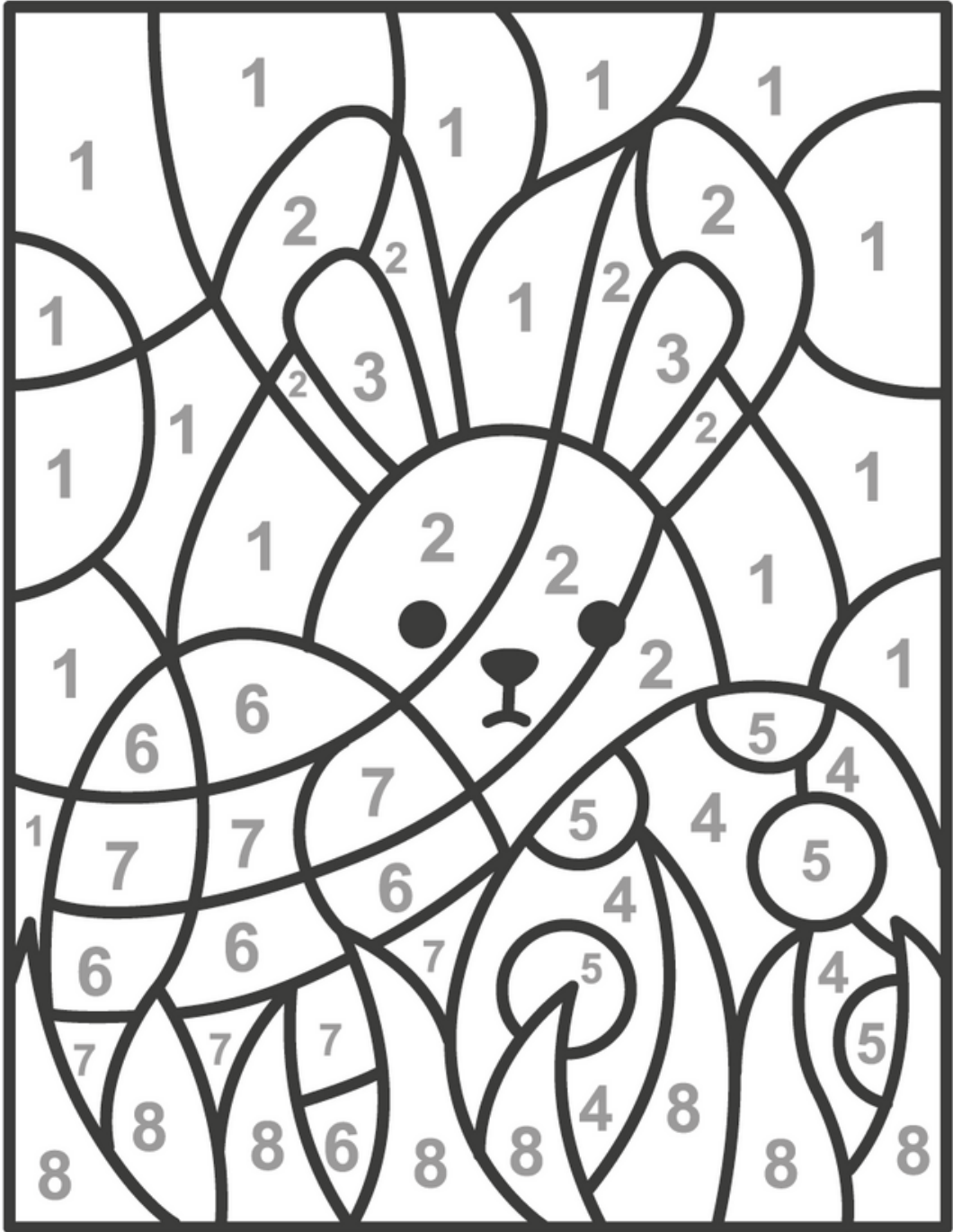
Can you find all of the hidden Easter Items?



- |   |  |   |  |   |  |   |  |   |  |   |  |   |  |   |  |   |  |   |  |
|---|--|---|--|---|--|---|--|---|--|---|--|---|--|---|--|---|--|---|--|
| 2 |  | 4 |  | 4 |  | 5 |  | 4 |  | 5 |  | 7 |  | 4 |  | 6 |  | 5 |  |
| 1 |  | 6 |  | 7 |  | 1 |  | 3 |  | 6 |  | 7 |  | 4 |  | 7 |  | 5 |  |
| 3 |  | 3 |  | 4 |  | 6 |  | 2 |  | 7 |  | 5 |  | 9 |  | 6 |  | 3 |  |



# WHO'S Hiding

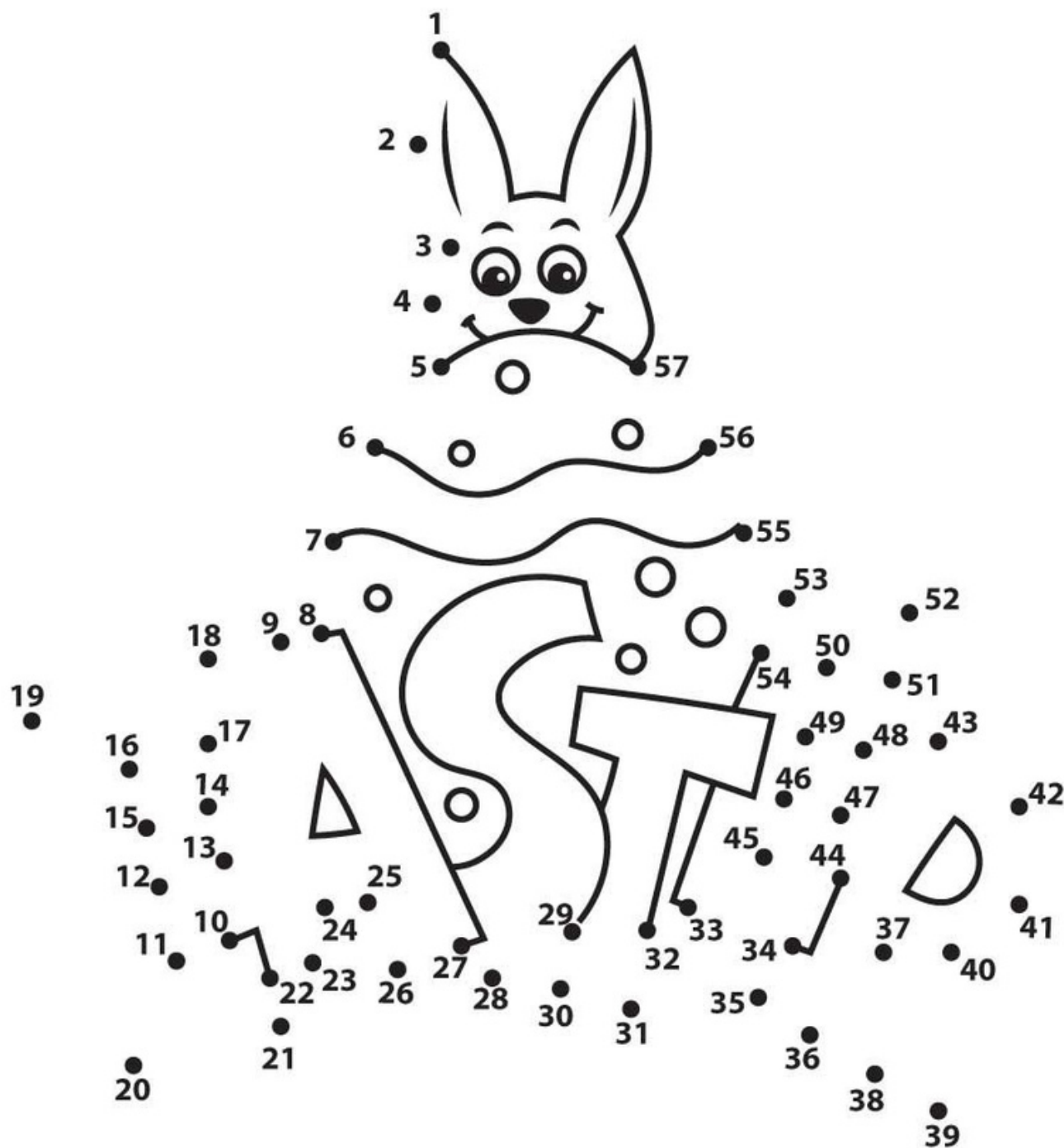


Can you colour in the picture using the numbered colours and find out who's hiding?





# CONNECT THE *Dots*



# JIGSAW *Puzzle*

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Cut out the pieces and find out who has all the Easter eggs!








# EVEN MORE *Activities*



## WHATS ON IN AUCKLAND THIS EASTER!

-  Easter Bunny at Kelly Tarlton's  
- <https://www.visitsealife.com/auckland/information/news/easter-at-kelly-tarlton-s/>
-  Takapuna Easter Holiday Hunt  
- <https://ourauckland.aucklandcouncil.govt.nz/events/2022/04/takapuna-easter-holiday-hunt/>
-  Auckland Museum Easter Egg Hunt  
- <https://www.aucklandmuseum.com/visit/whats-on/kids-and-family/easter-egg-hunt>
-  Golden Egg Hunt  
- <https://www.aucklandforkids.co.nz/events/golden-egg-hunt/>





# Recipes







## Ingredients

- 4 Weet-Bix™, finely crushed
- 1 1/4 cup wholemeal flour, or whole spelt flour
- 3tsp baking powder
- 1/4 cup dark chocolate chips, or blueberries
- 2 cups milk
- 2 eggs
- 1 Tbsp maple syrup, or brown sugar
- 1 Tbsp olive oil

## To decorate

- Thick yoghurt or whipped topping, for a tail
- Strawberry and/or banana slices, for foot pads
- Chocolate chips or raisins, for toe pads

Prep	Cook	Decorate	Total
10mins	10mins	5mins	25mins

*Serves - Recipe makes 8 bunny tail pancakes with bodies and feet, or 5 – 6 bunnies with body, head, feet, and ears.*

## Instructions

1. Place Weet-Bix, flour, baking powder, and chocolate chips in a large bowl.
2. In a separate jug, whisk together milk, eggs, syrup, and oil.
3. Add wet ingredient to dry and whisk well. Batter will be quite thin initially,
4. Set aside for 5 minutes to thicken.
5. Place a non-stick pan over medium heat. Scoop batter onto hot pan, and cook pancakes 3 minutes each side until golden.

Note: Bunny-tail pancakes: use a generous 1/4 cup of batter for the body, and a dessert spoon for the feet. For Full bunnies: use 1/4 cup for the head, and a dessert spoon for the ears.







## Ingredients

- 2 cups shredded coconut
- ¼ cup cacao powder
- ½ cup coconut oil
- ¼ cup maple syrup - or honey
- ½ cup yogurt covered raisins

**Prep**    **Cool**    **Total**  
10mins   30mins   40min

Serves - 6

## Instructions

1. Add shredded coconut and cacao powder to a bowl.
2. Melt the coconut oil in the microwave for 20-30 seconds.
3. Add the coconut oil and maple syrup (or honey) to the bowl and mix everything together.
4. Add 3 Tbsp of the bird's nest mixture to each muffin cup. Press down firmly. Create a well in the center using a butter knife.
5. Place in the freezer to chill and harden for 30 minutes.
6. Remove from freezer and pop each bird's nest out of the cupcake liner.
7. Top with 5-6 yogurt covered raisins.
8. Serve immediately or store in the fridge or freezer in an airtight container.

NOTE: These cookies need to be kept cold because they are no-bake and rely on chilled coconut oil to keep them together. You can keep these in the fridge or freezer in an airtight container.







## Ingredients

- 3/4 cup all-purpose flour
- 2/3 cup cocoa powder
- 1/2tsp baking powder
- 1/2tsp salt
- 2 large eggs - room temperature
- 1 1/4 cup granulated sugar
- 9tbsp unsalted butter
- 2tsp vanilla extract
- 1 cup semi-sweet chocolate chips
- 10 mini Cadbury Creme Eggs + more for decorating the top
- 2-3 regular sized Cadbury Creme Eggs (for top) - optional
- Coconut oil (to thin the chocolate drizzle) - optional

**Prep**   **Cook**   **Total**  
25mins   30mins   55min

*Serves - 16 Brownies*

## Instructions

1. Lightly butter an 8 inch square pan & line with baking paper. Be sure to leave at least a 1 inch overhang on each side so that you can lift the brownies out of the pan once they have cooled.
2. Lightly butter the top & sides of the baking paper.
3. Place rack in the center of the oven & preheat the oven to 177°C
4. In a medium sized bowl, whisk together flour, cocoa powder, salt & baking powder. Set aside.
5. In the bowl of an electric mixer fitted with the paddle attachment, beat eggs and sugar on high for 10 minutes.
6. Meanwhile, melt the butter in a small saucepan.
7. Reduce the speed of the mixer to low & slowly drizzle the melted butter into the egg & sugar mixture.
8. Add the vanilla.
9. Slowly add in the flour mixture & beat just until incorporated.
10. Remove bowl from mixer & fold in 3/4 cup chocolate chips.
11. Spread batter out evenly into the prepared pan & press the mini Cadbury eggs into the batter.
12. Bake until a toothpick comes out with a few crumbs (about 25-30 minutes).
13. Remove brownies from the oven.
14. While the brownies are still warm, top with Cadbury Creme Eggs.
15. Melt the remaining 1/4 cup chocolate chips. Add in small amounts of coconut oil to thin the chocolate if needed.





# APPLE FRUIT YOGURT DONUTS WITH SNACK BAR CRUMBLE

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## Ingredients

- Apples
- Knife
- Yogurt ( various fruit-flavored ones like blueberry and strawberry as well as vanilla)
- Diced fruit (like berries and kiwi fruit)
- Kids muesli bars

## Instructions

1. Cut your apples in slices, then use a corer or knife to make a circle cut in the center. A round pastry tip works well too.
2. Spread a layer of yogurt as your “frosting.”
3. Add some fresh diced fruit on top of the yogurt.
4. Crumble your muesli bars and sprinkle on top of the yogurt as well.
5. Enjoy!





<b>Prep</b>	<b>Cook</b>	<b>Cool</b>	<b>Total</b>
15mins	1hour	2hours	3hrs 15mins
<i>Serves - 1 Loaf</i>			

## Ingredients

### Loaf

- 1 and 1/2 cups (188g) all-purpose flour (spoon & leveled)
- 1 tsp baking powder
- 3/4 tsp baking soda
- 1/4 tsp salt
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/2 cup (120ml) vegetable oil, canola oil, or melted coconut oil
- 2 large eggs, room temperature
- 1 cup (200g) packed light or dark brown sugar
- 1/3 cup (80g) unsweetened applesauce or yogurt, at room temperature
- 1 tsp pure vanilla extract
- 1 and 1/2 cups (200g) peeled and shredded carrots\* (about 3 large carrots)
- optional add-in: 3/4 cup chopped walnuts or pecans, raisins, or dried cranberries

### Cinnamon Cream Cheese Frosting (Optional)

- 114g block cream cheese, softened to room temperature
- 2 Tbsp (30g) unsalted butter, softened to room temperature
- 1 cup (120g) confectioners' sugar
- 1/2 tsp pure vanilla extract
- 1/4 tsp ground cinnamon
- Pinch salt

## Instructions

1. Preheat the oven to 177°C. Grease a 9×5 inch loaf pan.
2. Whisk the flour, baking powder, baking soda, salt, cinnamon, ginger, and nutmeg together in a large bowl until combined. Set aside.
3. In a medium bowl, whisk the oil, eggs, brown sugar, applesauce, vanilla, and carrots together until combined.
4. Pour the wet ingredients into the dry ingredients and gently whisk until \*just\* combined. Fold in the nuts. Batter will be semi-thick.
5. Spread the batter into prepared loaf pan. Bake for 55 – 65 minutes.
6. The bread is done when a toothpick inserted in the center comes out \*mostly\* clean with zero raw batter.
7. Remove the bread from the oven.
8. Cool completely in the pan set on a wire rack before removing and frosting.

### Optional Frosting:

1. Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese in a medium bowl on medium-high speed until smooth and creamy.
2. Beat in the butter until combined. Add the confectioners' sugar, vanilla, cinnamon, and a pinch of salt, then beat on low speed until smooth and creamy.
3. Taste. Add more cinnamon and/or salt if desired.
4. Frost cooled bread, slice, and serve.

Note: Store without frosting - Cover and store leftover bread at room temperature for up to 3-4 days or in the refrigerator for up to about 10 days. Store with frosting - Cover and store leftover bread in the refrigerator for up to about 1 week.



# PETER COTTONTAIL COOKIE RECIPE

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## Ingredients

- Vanilla Sugar Cookie dough or store-bought refrigerated cookie dough
- Pink frosting (Or pink food dye)
- White frosting
- Mini marshmallows
- Pink M&M's

Prep	Cool	Total
30mins	2 hours	2h 30mins

*Serves - 12 Cookies*

## Instructions

1. Roll out Vanilla Sugar Cookie dough or store-bought refrigerated cookie dough 1/8 inch thick.
2. With floured 3-inch round cutter, cut rounds from dough for the bunnies bodies.
3. With floured 1-inch egg-shaped cutter, cut ovals for the bunnies feet. Bake as directed.
4. To assemble, spread white and pink frosting on cooled cookie rounds and ovals.
5. Press ovals into edges of rounds
6. Press mini marshmallows into centers for tails.
7. Place pink M&M's on feet and toes.
8. Let stand until set, about 2 hours.



# CHOCOLATE HOT CROSS BUNS RECIPE

Harcourts Cooper & Co



## Ingredients

- 57g unsalted butter
- 300ml milk
- 520g plain (all purpose) flour
- 35g unsweetened cocoa
- 2 ¼ tsp instant yeast (or active dry)
- ½ cup white granulated sugar
- 2 tsp ground cinnamon
- 1 tsp vanilla extract
- 1 large egg, lightly beaten
- 1 cup chocolate chips (200g)
- Olive Oil / Olive Oil Spray

## To top

- 1 egg yolk, beaten with a dash of water
- 2 Tbsp unsweetened cocoa
- 1 Tbsp plain (all purpose) flour
- 2 ½ Tbsp water (50ml)

Prep	Cook	Rise	Total
15mins	25mins	2hours	2h 40mins

Serves - 12 Buns

## Instructions

1. In a small saucepan melt the butter and half the milk together. Add the remaining cold milk to cool it down a bit and set aside.
2. In the bowl of a stand mixer using the dough hook attachment, add the flour, cocoa, yeast, sugar, cinnamon and all spice and give it a mix together.
3. Check the milk mixture is just warm and not hot (if hot, let it sit for 5-10 minutes until just warm) then pour it into the flour mixture along with the vanilla. Give it a slight mix until starting to clump together then add the egg.
4. Beat on low for around 7 minutes until smooth and elastic.
5. Use a dough scraper to pull the dough together and lift it out of the bowl. Spray with olive oil spray, then place it back in the bowl. Spray the top of the dough lightly with oil too. Cover with plastic wrap and allow to rise for about 1 hour or until doubled in size.
6. Once the dough has risen, turn it out onto a lightly floured board. Gently knead in the chocolate chips until evenly distributed.
7. Shape into a ball of dough. Cut the ball in 6 even pieces, then cut each of those pieces in half.
8. Line the base of a casserole dish or large baking tin (at least 9×13 inch) with baking paper.
9. Shape each piece of dough into a small ball and sit them side by side in the prepared tray (they should be just touching). Allow to rise for another hour or until doubled in size again, loosely covered with a tea towel or plastic wrap.
10. Preheat the oven to 200C / 180C fan forced
11. Brush the egg yolk mixed with a dash of water over the tops of the buns.
12. Mix together the cocoa, flour and 2 ½ tablespoons water and transfer to a piping bag. Pipe crosses over the top of the buns (you can do this by piping 1 long line across the middle of each row of buns, then repeat until they all have a cross).
13. Bake for 20-25 minutes until shiny and crisp on top.
14. Serve warm, with butter



<https://www.sugarsaltmagic.com/chocolate-hot-cross-buns-recipe/#recipe>





## Ingredients

- 250g of 50% dark chocolate
- 150g white chocolate
- Sprinkles of your choice (100's & 1000's, confetti etc)
- Assorted Easter chocolate/egg mix

Prep	Cook	Cool	Total
5mins	15mins	1hours	1h 20mins

Serves - 10

## Instructions

1. In two separate bowls, melt the dark and white chocolate.  
Line a baking tray, and pour the dark chocolate onto the tray.
2. Use a spoon or palette knife to spread the chocolate
3. Drizzle the white chocolate over the top.
4. Use a spoon or palette knife to spread the white chocolate and lightly marble with the dark chocolate beneath.
5. Evenly scatter the sprinkles over the melted chocolate.
6. Take your chosen Easter eggs and create texture by breaking, cutting or leaving some whole. Arrange over the bark.
7. Place the bark into the fridge, and leave to set for 1 hour.
8. Once set, use a knife to cut the bark into pieces, or use your hands to break into pieces.
9. Store in an airtight container in a cool area for up to 5 days.





## Ingredients

- 100g butter, softened
- ½ teaspoon vanilla essence
- ½ cup caster sugar
- 2 eggs
- 1 cup self raising flour
- 3 tablespoons milk

## Icing

- 125g butter, softened
- 1½ cups icing sugar, sifted
- 2 tablespoons milk
- 1 cup toasted shredded coconut
- Mini eggs for decorating

Prep	Cook	Cool	Total
15mins	18mins	30mins	63min

*Serves - 12 Cupcakes*

## Instructions

1. Preheat the oven to 180°C. Line 12 muffin tins with paper cases.
2. Place the butter, vanilla essence and caster sugar in a bowl and beat until creamy and pale. Add the eggs and beat well. Stir in the flour alternately with the milk.
3. Spoon the mixture into the paper cases.
4. Bake in the preheated oven for 15-18 minutes, or until the cupcakes are golden brown. Remove from the oven and cool on a rack.
5. To make the icing, beat the butter in a small bowl until it is light and fluffy. Add the icing sugar and milk and continue beating until the mixture is very creamy and light.
6. Pipe or spread a ring of the icing around the edge of the cooled cupcakes.
7. Top each cupcake with toasted coconut to form a nest. Place mini eggs into the centre of each nest.







## Ingredients

- 12 milk chocolate eggs - Top carefully sawed off

### Peanut Butter Egg

- 1/2 cup peanut butter
- 1/4 cup icing sugar
- Dash of flavourless oil if needed

### Cream Egg

- 150g cream cheese room temperature
- 1/4 cup icing sugar
- Lemon curd

### Oreo Egg

- 50 ml thickened cream
- 50g white chocolate
- 6 Oreo biscuits crushed

Prep	Cool	Total
25mins	10mins	35mins

*Serves - Each recipe makes 4 filled Easter Eggs  
- 12 in total*

## Instructions

1. Cut the tops off the chocolate Easter eggs using a knife.

### Peanut Butter Egg

1. Melt the peanut butter in the microwave on medium until smooth.
2. Stir in the sifted icing sugar until combined. If the mixture is too thick (e.g. if you use a natural peanut butter which is drier) then add a few drops of oil until smooth.
3. Pour the peanut butter mixture into the eggs and return to the fridge until set.

### Cream Egg

1. Beat the cream cheese and icing sugar mixture together until smooth, and fill each egg with the cheesecake mixture.
2. Transfer approximately 1/4 cup of lemon curd to a resealable plastic bag, snip the corner off and pipe dollops of curd into the centre of each egg to resemble a yolk.

### Oreo Egg

1. Heat the cream in the microwave until hot, add white chocolate and stand until melted (5 minutes). Transfer the mixture to the fridge and allow to cool down to room temperature.
2. Stir through the crushed Oreos and then fill each egg with the cookies and cream mixture.



# THE NORTH SHORE AND THE NORTH WEST WE HAVE IT *Covered*

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