

17 Excellent

Easter Recipes

RECIPE  LION

17 Excellent Easter Recipes

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Letter from the Editors

Dear Cooking Enthusiast:

Food holidays are some of our favorite reasons to cook, and when Easter rolls around, we know that many of our favorite foods will, yet again, be making an appearance. We are excited to share with you some of our best Easter dinner ideas, our most delectable Easter brunch recipes, and a few of our favorite Easter desserts. We're sure you'll bring a few of these great recipes to your family's table this Easter.

17 Excellent Easter Recipes gives you a great variety of Easter recipes to choose from, and whether you have kids or are just a kid at heart, we've included a few Easter recipes for kids in our Easter desserts section that will take you back to your own egg-hunting days. We believe everyone - young and old - deserves something sweet to eat on Easter, and sometimes it can be more fun to make treats rather than buying them from the store. It's also a great way to use up leftover candy!

Inside, *17 Excellent Easter Recipes*, you'll find all your favorites from pork lion and lamb to deviled eggs and waffles. Spoiler alert: We even found a traditional Hot Crossed Buns Recipes that is absolutely divine. Whatever you choose to cook this year, we hope this free eCookbook makes your life a little easier.

Wishing you and your family a very happy Easter!

Sincerely,

The Editors of RecipeLion

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Easter Brunch Recipes

From Scratch Cinnamon Rolls

By: Renee from [My Kitchen Adventures](#)



Description

Make these deliciously gooey cinnamon rolls for your next big brunch, and you'll have people lining up in seconds. It's a clear winner among cinnamon roll recipes and will shine at your Easter brunch.

Yields: 8

Cooking Time: 30 min

Ingredients

- 2 ½ teaspoons active dry yeast
- ¾ cup lukewarm water
- ¼ cup lukewarm skim milk
- 3 tablespoons sugar
- 3 ½ cups KAF bread flour
- 5 tablespoons unsalted butter, sliced into 5 pieces, at cool room temperature
- 1 ¼ teaspoon Kosher salt
- For the filling:
 - ¼ cup brown sugar, loosely packed
 - ¼ cup granulated sugar
 - 1 tablespoon cinnamon
- 2 teaspoons all-purpose flour
- 2 tablespoons skim milk, to brush onto dough
- For Frosting (optional):
 - 1 cup powdered sugar

- 2 tablespoons skim milk
- ½ teaspoon pure vanilla extract

Instructions

1. In a 4-cup glass measuring cup, add water and milk. Add the 3 tablespoons sugar and stir to combine. Whisk in the yeast and allow to sit for 5 to 10 min.
2. In the bowl of a stand mixer, add the flour and the salt. With the dough hook in place, combine them. Add the butter with the mixer running, one piece at time. Slowly pour the milk/water mixture in while the mixer is running until sticky dough forms. (You may need to add more water. Do this in tablespoons until the dough forms).
3. Continue to knead on medium speed for 5 to 7 minutes. Dough will be soft, but should pull away from the sides and not be sticky. (Adjust the flour/water to achieve desired consistency if needed. Flour will hold more or less water depending on the humidity and temperature of your kitchen).
4. Remove dough to a large greased bowl (cooking spray) covered with plastic wrap and let sit in a warm place until doubled in size. About 1 hour. (Again, the amount of time needed to get the dough to double depends on your kitchen. I like to turn my oven on and preheat it to 400, then turn it off. I then place my bowl of dough on TOP of the oven, where the surface is now warm, this helps to achieve a good rise, even when my kitchen is cool).
5. After dough has risen, punch it down, and roll out on a greased surface. (cooking spray works well) Roll out to a 16" x 12" rectangle. Combine the filling ingredients in a small bowl. Brush the surface of the rectangle with the skim milk.
6. Preheat oven to 375 degrees F.
7. Sprinkle evenly with the sugar, brown sugar, flour mixture. Starting at the long side, roll up, firmly but not too tight. Pinch the seam where the dough meets to keep the dough together.
8. Now you should have an approx. 16" roll. Cut it in half and then cut each half again and then again with a serrated knife in a back and forth motion. You now have 8 cinnamon rolls.
9. Spray a 9 x 13" glass baking dish with cooking spray and arrange the rolls in the pan so they have a bit of room between each. Cover with plastic wrap sprayed with cooking spray and allow to rise - about an hour.
10. Bake rolls in oven for about 25 - 30 min or until they are brown around the edges and beginning to turn golden brown across the center. If frosting, combine frosting ingredients and drizzle over the rolls when they are done.

Crunchy Egg Breakfast Cups

By: Sarah Kennedy for [RecipeLion](http://www.RecipeLion.com/)



Description

Muffin tin recipes are a super easy way to prepare individual servings of your favorite recipes. Try a new way to eat breakfast with these tasty Crunchy Egg Breakfast Cups. With only a few ingredients and minimal prep, you've got an awesome breakfast in no time.

Yields: 6

Cooking Time: 25 min

Ingredients

- 2 tablespoons butter, melted
- 8 slices whole wheat sandwich bread
- 6 slices of center cut bacon
- 6 large eggs
- 1 small Roma tomato, cut into thin slices
- 6 small slices of cheddar cheese (about the size of a cracker)
- salt and pepper, to taste
- dried dill, to taste
- paprika, to taste

Instructions

1. Preheat oven to 375 degrees F.
2. Grease 6 standard size muffin cups in your tray. (If using a 12-cup tray, spread cups out, leaving empty tin in between).

3. Use a rolling pin to flatten your bread slices slightly. Take a glass (with about a 4 1/4-inch round opening) to cut your bread into 8 rounds.
4. Cut each round in half, then press 2 halves into each muffin cup. Make sure it's overlapping slightly, coming up to the edge of the cup.
5. Use the extra bread pieces to patch up any gaps on the sides. Now brush each cup with melted butter.
6. In a large skillet, cook your bacon until just crispy, usually about 4 minutes, flipping once.
7. Lay one piece of bacon into each cup, place a slice of tomato on top of that. Then a slice of cheese.
8. Crack egg over that into each cup. Sprinkle with salt, pepper, dill and paprika.
9. Place tray in oven, bake until egg whites are just set, about 20 to 25 minutes.
10. When removing cup from tray, run a small knife around the cups to loosen. Serve immediately.

Cinnamon Roll Waffles

By: Mama J from [A Little Bit Crunchy, A Little Bit Rock and Roll](#)



Description

Turn ordinary waffles into an extraordinary treat with this delicious breakfast recipe. When you top waffles with buttery cinnamon sugar and a drizzle of cream cheese icing, your family will be begging you for more. You won't find waffle recipes this enticing anywhere else.

Ingredients

- 2 cups flour
- 2 tablespoons corn meal
- 1 teaspoon salt
- ½ teaspoon baking soda
- 2 eggs, separated
- 2 cups buttermilk
- 4 tablespoons butter, melted
- For the topping:
- ½ a stick of butter, very soft
- ½ cup brown sugar
- 1 tablespoon cinnamon
- 1 cup powdered sugar
- 1 ounce cream cheese (optional)
- ½ teaspoon vanilla
- 2 tablespoons milk

Instructions

1. Mix softened butter (almost melted, but not quite), brown sugar, and cinnamon together. Fill inside a 1-quart plastic zipper bag. Set aside.

2. Mix powdered sugar, cream cheese, vanilla, and milk together. Fill inside another 1-quart plastic zipper bag. Set aside.
3. For the waffles, mix the flour, cornmeal, salt, and baking soda together. Stir with a whisk and set aside.
4. Mix two egg yolks (save the whites in a small mixing bowl), buttermilk, and the melted butter together. Stir with a whisk and then pour it into the dry ingredients. Stir until combined.
5. Beat the egg whites on medium-high speed until soft peaks form. Gently fold the egg whites into the waffle batter until no white streaks remain.
6. In a preheated waffle iron, cook the correct amount of batter according to the time specified for your waffle maker.
7. Snip a tiny corner off the zipper bags and drizzle the waffles with the cinnamon sugar mixture and then the icing mixture.

Cheesy Bacon & Egg Brunch Casserole

By: [McCormick & Company, Inc.](#)



Description

If you like all your favorite breakfast foods together in one bite, this breakfast casserole recipe is for you. Made with delicious bacon, onion, cheese, eggs, and soft Italian bread, this is a great way to get everyone up in the morning and ready for the day ahead.

Serves: 12

Preparation Time: 25 min

Cooking Time: 50 min

Ingredients

- 8 slices bacon
- 1 medium onion, chopped (1 cup)
- 1 loaf (8 ounces) Italian bread, cut into 1-inch cubes (5 cups)
- 2 cups (8 ounces) shredded Cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 cup cottage cheese
- 5 eggs
- 1 ½ cup milk
- ½ teaspoon McCormick® Mustard, ground
- ½ teaspoon McCormick® Nutmeg, ground
- ¼ teaspoon McCormick® Black Pepper, ground

Instructions

1. Mix Preheat oven to 350°F.
2. Cook bacon in large skillet until crisp. Reserve 2 tablespoons of the grease. Drain bacon on paper towels; crumble and set aside. Add onion to bacon grease in skillet; cook and stir 3 minutes or until softened.
3. Spread $\frac{1}{2}$ of the bread cubes in 13x9-inch baking dish. Layer with $\frac{1}{2}$ each of the onion, bacon, and Cheddar and Mozzarella cheeses. Spread evenly with cottage cheese. Top with remaining bread cubes, onion, bacon, and Cheddar and Mozzarella cheese.
4. Beat eggs in medium bowl until foamy. Add milk, mustard, nutmeg and pepper; beat until blended. Pour evenly over top. Press bread cubes lightly into egg mixture until completely covered. Let stand 10 minutes.
5. Bake 40 to 50 minutes or until center is set and top is golden brown.

Baked Overnight French Toast

[RecipeLion Original Recipe](#)



Description

This is the perfect family recipe for lazy mornings! Serve this dish with syrup, fruit, cinnamon or powdered sugar. Effortless morning meals like this are great for holidays when you don't want to cook and just want to spend time with your family.

Serves: 6

Preparation Time: 10 min

Cooking Time: 14 min

Ingredients

- ¼ cup butter, room temperature
- 12 ¾-inch slices French bread
- 6 eggs
- 1 ½ cup milk
- ¼ cup sugar
- 2 tablespoons maple syrup
- 1 teaspoon vanilla
- ½ teaspoon salt
- Powdered sugar Instructions

Instructions

1. In large bowl beat eggs, milk, sugar, syrup, vanilla and salt to blend. Pour mixture over bread. Turn bread slices to coat. Cover with plastic and refrigerate overnight.
2. In the morning, preheat oven to 400 degrees F.
3. Spread butter over bottom of heavy large baking pan with 1 inch sides. Remove bread from egg mixture and arrange slices in pan.
4. Bake French bread 10 minutes. Turn bread over and continue baking until just golden, about 6 minutes longer.
5. Transfer cooked toast to plates and sprinkle with powdered sugar. Serve at once with your favorite toppings, like warm maple syrup and chopped, toasted walnuts.

Easy Hot Crossed Buns Recipe

By: David from [The Spiced Blog](#)



Description

These buns are one of the best Easter brunch recipes you can make for a crowd. What's better than sweet, hot-baked rolls made with bits of candied orange, raisins and all spice, and then lightly brushed with a sweet sugar glaze? Once baked and cooled, top them off with a delicious vanilla icing, serve and enjoy.

Makes: 9 buns

Cooking Time: 20 min

Ingredients:

For the Hot Crossed Buns

- 4 tablespoons unsalted butter, room temperature
- 3 ½ tablespoon granulated sugar
- ½ teaspoon salt
- 1 egg
- ½ cup milk
- 1 ¼ cups + 3 tablespoons bread flour (I prefer King Arthur Flour)
- ¼ cup + 3 tablespoons cake flour
- ½ tablespoons active dry yeast
- ½ teaspoons ground allspice

- 3 tablespoons golden raisins
- 3 tablespoons candied orange peel
- 1 egg (for egg wash)

For the Sugar Glaze

- ¼ cup water
- ¼ cup granulated sugar

For the Icing

- 1 cup confectioner's (powdered) sugar
- 1 teaspoon vanilla extract
- 1 ½ tablespoon water (or milk)

Instructions:

1. In the bowl of a countertop mixer with the paddle attached, combine the first 4 ingredients (butter, sugar, salt, and egg) in a bowl until well blended.
2. Add milk and stir until blended, but do not overbeat.
3. Add flour, yeast, and allspice and mix until absorbed.
4. Add raisins and orange peel and mix until well incorporated. (Dough will be very sticky, but feel free to add a little more flour if dough is too sticky to handle.)
5. Place dough in an oiled bowl and cover with plastic wrap.
6. Allow the dough to rise in a warm location (80-85 degrees) for 1 ½ - 2 hours. (I often heat my oven up just slightly and then turn it off to create a warm place for dough to rise.)
7. Remove dough and divide into 9 equal sized portions (¼ cup each). Feel free to sprinkle additional flour on dough if it is still too sticky to handle.
8. Shape each portion of dough into round ball and arrange in a 3x3 grid on a parchment-lined baking sheet. Each bun should slightly touch the ones next to it.
9. Cover baking sheet and allow to rise in warm location for another 30-45 minutes.
10. Beat the remaining egg and then brush the tops of the buns before baking.
11. Bake at 375 degrees F for 17-20 minutes, or until golden brown.

12. While buns are baking, make the sugar glaze by combining the sugar and water in a heavy sauce pot. Heat until sugar is dissolved, stirring occasionally to prevent sugar from clumping.
13. Once baked, remove buns from oven and brush with Sugar Glaze.
14. While buns are cooling, make the icing by mixing the powdered sugar, vanilla extract, and water. Place Icing in a pastry bag (or Ziploc bag with one very small corner cut off).
15. Once cool, pipe a cross on the top of each bun.

Notes:

- These rolls will stale quickly, so bake them on the same day you plan to eat them.

Best Ever Easter Dinner Recipes

Slow Cooker Honey Glazed Ham

By: Danelle from [Let's Dish](http://www.letsdishrecipes.com)



Description

This recipe for Slow Cooker Honey Glazed Ham is great for freeing up space in the oven during the holidays and couldn't be easier. Simply mix together the glaze, brush it over the ham in your slow cooker, and let it cook. When it's done, you'll have a perfect ham ready to carve and serve.

Serves: 8

Preparation Time: 10 min

Cooking Time: LOW for 3 hrs

Ingredients

- 1 (3-5 pound) ready-to-eat, spiral sliced ham
- ¼ cup brown sugar
- 1 cup honey
- 5 tablespoons butter
- ¼ teaspoon ground cloves

Instructions

1. Place the ham in a slow cooker with about ¼-inch of water in the bottom.
2. Turn the slow cooker to low heat.

3. In a small saucepan, heat the brown sugar, honey and butter until smooth. Stir in the ground cloves.
4. Brush or spoon about $\frac{1}{4}$ of the glaze over the ham.
5. Remove the glaze from the heat and keep covered while the ham cooks.
6. Continue cooking the ham on low for 2-3 hours, brushing with glaze every 20-30 minutes, until ham is heated through.

Easter Lamb with Garlic and Herbs



Description

Many people think that Easter recipes have to be difficult in order to be good, and that is simply not true. The best ever dinner recipes for Easter can include things like this easy lamb roast with garlic and herbs. Make this meal complete with a serving of roasted potatoes.

Serves: 10

Cooking Time: 1 hr 5 min

Ingredients

- 4 1/2 pounds leg of lamb
- 3 tablespoons roughly chopped parsley
- 4 garlic cloves, chopped
- 2 anchovies, chopped
- 2 tablespoons salted capers, rinsed
- 1 tablespoon coarsely grated lemon rind
- 3 tablespoons soft, fresh breadcrumbs
- 3 tablespoons extra virgin olive oil
- 4 sprigs rosemary
- extra olive oil for drizzling

Instructions

1. Heat the oven to 400F degrees (220C).
2. Hold the leg of lamb with its fleshiest side towards you, and bravely slice directly through the meat four or five times, about 1 inch (2.5cm) apart, almost to the bone,- as if you are cutting steaks but leaving them attached.

3. Mix the parsley, garlic, anchovies, capers, lemon rind and breadcrumbs together in a small bowl and add the olive oil to make a mush.
4. Using your hands, push the paste between the slices.
5. Tie the meat back into shape with string.
6. Scatter with rosemary sprigs and drizzle with a little olive oil.
7. Bake for 20 minutes at 400F degrees, then turn the heat down to 375F degrees (190C) and bake for another 45 minutes. The lamb will cook faster than the normal roast because of the way it is cut.
8. Remove the lamb and leave it to rest under a sheet of foil for 10 to 15 minutes.
9. Strain the fat and juices into a small bowl and spoon off as much fat as possible.
10. Remove the string, and carve across the lamb parallel to the bone so you get chunky fingers of meat.
11. Arrange on each warmed dinner plate, drizzle with the juices, scatter a handful of dressed baby rocket leaves on top and serve.

5-Ingredient Apricot Pork Loin

By: [Blair Lonergan](#) for RecipeLion



Description

Seasoned perfectly with garlic salt, pepper and thyme, this delicious pork recipe will become a family favorite in no time at all. When you're trying to decide on an elegant recipe for a holiday or other special occasion, this one will deliver in presentation and flavor.

Serves: 6

Preparation Time: 5 min

Cooking Time: 1 hr 30 min

Ingredients

- 1 (3-5 lb) boneless pork loin
- 1-2 tablespoons garlic salt
- 1-2 teaspoons pepper
- 2 sprigs fresh thyme
- 1 (18-ounce) jar apricot preserves

Instructions

1. Preheat oven to 350 degrees F.
2. Rub pork with olive oil.
3. Sprinkle garlic salt and pepper evenly over all sides of the meat.
4. Place two sprigs of fresh thyme on top of the pork.
5. Wrap entire tenderloin in foil, sealing it so that no air escapes. Place the wrapped tenderloin on a rimmed baking sheet.
6. Bake pork for 20-25 minutes per pound.
7. When there is only 30 minutes remaining in the baking time, remove the pork from the oven and open the foil wrap. Spread the apricot preserves over the top of the meat and place the meat (uncovered) back into the oven to finish cooking.
8. Allow the pork to rest for 10-15 minutes before slicing and serving.

Cheesy Scalloped Pork Chops

By: Judy from [The Midnight Baker](#)



Description

This Cheesy Scalloped Pork Chops recipe is great when you're craving a hearty and comforting dinner because it combines two great dishes into one. This pork chops and scalloped potatoes casserole is a delicious way to serve a full dinner without thinking.

Serves: 4

Cooking Time: 30 min

Ingredients

- 4 bone-in rib pork chops
- 1 tablespoon olive oil
- 4 large potatoes, thinly sliced
- 1 medium onion, thinly sliced
- 1 can (10.75-ounce) cream of mushroom soup
- 1 cup milk
- 1 envelope chicken Swanson Flavor Boost*
- $\frac{1}{8}$ teaspoon poultry seasoning
- 1 cup shredded cheddar cheese $\frac{1}{8}$ teaspoon each dill weed, dried basil and dried oregano
- salt and pepper to taste
- 2 cups (8 ounces) shredded cheddar cheese
- $\frac{1}{2}$ cup chopped green bell pepper

Instructions

1. Preheat oven to 400 degrees F. Spray an 11x7 or 13x9-inch pan with non-stick spray.
2. In a small bowl, mix the soup and milk, adding the milk slowly while stirring to eliminate any lumps. Add the poultry seasoning and the Flavor Boost; stir well.
3. Place the sliced potatoes and onions in the bottom of the prepared baking pan.
4. Heat a large skillet over medium-high heat. Add the olive oil and brown the pork chops well on each side. Place pork chops on top of the onion/potato mixture.
5. Pour the soup mixture evenly over pork chops and potatoes.
6. Bake for 30 minutes.
7. Top casserole with the shredded cheese, return to oven and bake for an additional 20-30 minutes.

Notes:

- 1 teaspoon of granulated chicken bouillon may be substituted.

Easter Side Dishes

Easy Sweet Pea Casserole

By: [Blair Lonergan](#) for RecipeLion



Description

This is a delightful recipe to add to your Easter dinner menu. Easy casserole recipes like this one are great for feeding a crowd because they have ingredients that everyone can enjoy. This (mostly) vegetable casserole recipe is made up of chopped onion, celery, peas, cream of mushroom soup, and diced yummy bacon.

Serves: 4

Preparation Time: 15 min

Cooking Time: 25 min

Ingredients

- 1 tablespoon butter
- 4 slices bacon, diced
- 1 small sweet onion, finely diced
- 2 ribs celery, finely diced
- 1 pound bag frozen peas, thawed
- 1 teaspoon finely minced garlic
- 1 (10-ounce) can condensed cream of mushroom soup, undiluted
- ½ teaspoon salt
- ½ teaspoon pepper

Instructions

1. Preheat oven to 350 degrees F.
2. Spray an 8-inch or 9-inch square baking dish with cooking spray and set aside.
3. Heat butter in a large skillet over medium-high heat.
4. When butter is melted, add bacon, onion, and celery to the skillet and sauté until tender.
5. Meanwhile, in a large bowl, gently stir together peas, garlic, soup, salt, and pepper. Add half of the bacon mixture to the peas and gently toss to combine.
6. Place pea mixture in prepared baking dish.
7. Spread remaining bacon mixture evenly over the top of the peas.
8. Bake uncovered for 25 minutes or until heated through.

Cheesy Baked Potato and Asparagus Casserole

By: Andi from [The Weary Chef](http://www.TheWearyChef.com)



Description

The best part about this easy cheese potato casserole is that it's great for dinner as the main event or a side dish. Made with cottage and Cheddar cheeses, potatoes, and asparagus, this is one dish that is ultra satisfying. Making this casserole for a family meal will guarantee smiles all around.

Serves: 4

Preparation Time: 15 min

Cooking Time: 40 min

Ingredients

- 2/3 cup small curd cottage cheese
- ¼ cup half and half
- 1 cup medium cheddar cheese divided
- ½ teaspoon kosher salt
- ¼ teaspoon garlic powder
- 1 large baking potato peeled and diced into 1/2" cubes

- 1 pound asparagus trimmed and cut into 1-inch pieces
- paprika
- freshly ground black pepper

Instructions

1. Preheat oven to 375 degrees F.
2. Spray square baking pan with cooking spray.
3. In a medium bowl, stir together cottage cheese, half and half, $\frac{3}{4}$ cup cheddar cheese, salt, garlic powder, and pepper. Add asparagus and potatoes, and stir to coat.
4. Pour mixture into prepared baking dish.
5. Bake uncovered for 40 minutes in preheated oven.
6. Sprinkle remaining cheese and paprika over top, and bake an additional 10-15 minutes, until cheese is melted and bubbly.
7. Allow to stand 5 minutes before serving.

Apple-Glazed Carrots

[Recipe Lion Original Recipe](#)



Description

This carrot side dish is lighter and so delicious. The carrots' natural sweetness is complemented by its apple glaze. These carrots are truly terrific and would make a great addition to your holiday dinner menu. Whether you make them for Thanksgiving, Easter, or a family dinner, they'll really hit the spot.

Cooking Time: 25 min

Ingredients

- 2 tablespoons butter
- 1 pound baby carrots, peeled and trimmed
- 1 cup apple juice, unsweetened
- 1 teaspoon honey
- 1 tablespoon green onion, minced tops

Instructions

1. Melt butter in large nonstick skillet over medium-high heat. Add carrots and sauté until carrots begin to brown slightly, about 8 minutes.
2. Add apple juice and honey and bring to boil. Reduce heat and simmer until carrots are tender and liquid is reduced to glaze, stirring occasionally, about 15 minutes.
3. Season to taste with salt and pepper. Transfer to bowl. Sprinkle with green onion tops and serve.

Easter Sunday Deviled Eggs

By: Judith Hines for [RecipeLion](http://www.RecipeLion.com/)



Description

This easy deviled eggs recipe is a great way to bring a tasty and hassle-free dish to your holiday table. Because this is a traditional Easter recipe many look forward to each year, you know you'll want to have a recipe handy!

Makes: 12 eggs

Ingredients

- 6 large eggs
- 3 tablespoons mayonnaise
- 1 tablespoon yellow mustard
- 1 tablespoon sweet pickles, finely chopped
- 1 teaspoon pickle juice from the jar, or 1 teaspoon apple cider vinegar
- salt and pepper to taste

Instructions

1. Place eggs into a small saucepan and cover with water by 1 inch.
2. Bring to a boil, then lower heat to a simmer and cook for 12 minutes.
3. Immediately place eggs into a bowl and cover with ice and water. Let stand 5-10 minutes before peeling.
4. Cut peeled eggs in half and place yolks into a bowl and whites onto a serving plate.

5. Mash the egg yolks well with the tines of a fork, adding the rest of the ingredients to form a thick paste.
6. Yolks can be piped into the egg whites with a pastry bag and tip or simply spooned into the whites.

Easter Dessert Recipes

Cadbury Cream Cookie Cups

By: Katrina from [In Katrina's Kitchen](#)



Description

These delicious little cookie cups are the perfect bite-sized treat to enjoy with the family. Kids will love them because they incorporate Easter “candy” into their favorite chocolate chip cookies recipe, and you’ll love how easy they are to make. Bake a batch this Easter for a special treat that’s sure to be a hit.

Makes: 12 cookie cups

Cooking Time: 12 min

Ingredients

- Chocolate chip cookie dough, store bought or homemade
- ½ cup light corn syrup
- ¼ can salted butter, softened
- 1 teaspoon vanilla
- 3 cups powdered sugar
- yellow food coloring

Instructions

1. Preheat oven to 350 degrees F.
2. Prepare your favorite chocolate chip cookie dough. Spray a muffin pan with nonstick spray and add about 3 tablespoons of dough to each muffin cup well.

3. Bake for 13-15 minutes until golden. Let cool 15 minutes in the pan. The middle will sink in. To help it along you can press a small glass (or spice jar) into the well to create a cookie cup.
4. While the cookies are warm but firm use the tips of your fingers to gently twist the cookie cups up and out of the pan. Let cool completely.
5. In the bowl of your mixer combine corn syrup, butter, and vanilla until smooth. Slowly add powdered sugar and mix until incorporated.
6. Remove about 1/3 of the cream and dye with yellow food coloring.
7. Pour the white cream into the cookie cups. Finish off with a small drop of the yellow cream in the middle.

Chocolate Egg Blondie Bars

By: Aimee from [Aimee's Shugary Sweets](http://www.AimeesShugarySweets.com)



Description

Welcome spring with this delicious blondie bars recipe. These cookie bars are perfect to make for Easter or after, for a way to use up leftover candy. Your kids will love making and eating these yummy treats - and so will you! Get ready to have fun in the kitchen with this simple recipe.

Makes: 16 bars

Preparation Time: 15 min

Cooking Time: 35 min

Ingredients

- 1 ½ cup light brown sugar
- 1 cup unsalted butter, melted
- 2 eggs
- 2 teaspoons vanilla extract
- 3 ½ cup all-purpose flour
- ½ teaspoons baking powder
- ½ teaspoons baking soda
- ½ teaspoons kosher salt
- 1 bag (10oz) Hershey chocolate eggs Instructions

Instructions

1. Preheat oven to 350 degrees F.
2. Combine brown sugar, butter eggs and vanilla in a large mixing bowl.
3. Add flour, baking powder, baking soda and salt. Fold in pastel eggs.
4. Line a 9-inch, square baking dish with parchment paper. Press dough into pan.
5. Bake for 35-40 minutes. Remove and cool completely. Cut into 16 bars. If desired, cut each bar in half to form a triangle.

Mom's Triple Layer Carrot Cake

By: Judith Hines for [RecipeLion](http://www.RecipeLion.com/)



Description

Carrot cake is one of those classic desserts that is bound to show up at family holidays and gatherings. This easy carrot cake recipe is not only amazingly tasty, it's also super moist. Try this triple layer carrot cake recipe to see what you've been missing.

Serves: 16

Cooking Time: 35 min

Chilling Time: 1 hr

Ingredients

For the Cake

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 2 cups sugar
- 1 cup vegetable oil
- 4 eggs
- 2 teaspoons vanilla
- 1 (20-ounce) can crushed pineapple, undrained
- 1 cup plus 2 tablespoons crushed, drained pineapple
- 4 cups loosely packed shredded carrots (about 6 carrots)

- 1 cup shredded coconut (or raisins, or both)
- 1 cup chopped nuts (we used walnuts)
- $\frac{3}{4}$ cup soft butter (1 $\frac{1}{2}$ sticks)

For the Frosting

- 2 (8-ounce) packages cream cheese at room temperature
- 2 sticks butter at room temperature
- 2 tablespoons milk
- 2 teaspoons vanilla
- 4 cups sifted powdered sugar
- $\frac{1}{2}$ cup chopped nuts (for garnish)

Instructions

1. Preheat oven to 350° and grease three 9-inch cake pans.
2. Cut circles from parchment or waxed paper* to fit the pans, lay them in the bottom and grease them.
3. Measure flour, baking powder, baking soda, cinnamon and salt into a large bowl and fluff with a fork to mix.
4. Combine sugar, oil, eggs and vanilla in a large bowl and mix with an electric mixer on low until creamy, about 2 minutes.
5. Add the dry ingredients gradually with mixer on low, scraping down the bowl and mixing until all dry ingredients are mixed in.
6. Add the pineapple and carrots and mix on medium low for 1 minute. Stir in the coconut and nuts by hand.
7. Pour batter into the prepared pans and bake for 30-35 minutes. (Top of cake should spring back and not leave fingerprints when cake is done; or insert a toothpick in the center. The toothpick should come out clean with no wet crumbs).
8. Remove cake layers from pans and place upside down a cooling rack for 10 minutes. Carefully peel off the paper liner from the bottom when cool enough.
9. Assemble and frost the tops of the bottom and middle layers of your cake. Finally, frost the entire cake top to bottom; garnish with chopped walnuts if desired.

To prepare the Frosting

1. In an electric mixer, beat cream cheese, butter, milk and vanilla on medium high until mixed and fluffy, for 2 minutes.
2. Scrape down the bowl with a rubber scraper.
3. Add the powdered sugar gradually and continue to beat until frosting is mixed, adding a bit more milk if necessary to reach a spreadable consistency.

Special Thanks

