

## **EDIBLE EASTER BUNNY SALAD**

**Pear halves**

**Raisins**

**Miniature marshmallows or cottage cheese**

**Lettuce**

**Apple slices or Almonds**

Place a lettuce leaf on a plate. Add the pear half on lettuce, for body. Insert raisins for the eyes and nose. The ears are made from apples slices or almonds and a miniature marshmallow or cottage cheese become the bushy tail.

*Bonnie Cooper*



## **VOLCANO COOKIES**

**1 pkg. pre-made sugar cookie dough**

**1 pkg. Hershey's kisses, unwrapped**

**Nesquik chocolate syrup**

Open the cookie dough, cut each section in half (top layer, bottom layer). Press the top layer (with sugar crystals) flat. Set aside. Take the bottom half and squeeze chocolate syrup on it. Place the unwrapped kiss on the dough and syrup. (This forms the shape of the volcano). Wrap the flattened half of the cookie dough around the kiss, attaching to other half. Cook at 350° F for 14 minutes or until cookies are golden brown.

*An original recipe by Erik Lynch, age 8 years*