

# Easter Basket Baking

## Bird's Nest Cookies

**Ingredients:**

- 1 (12-oz.) package chow mein noodles
- 1 cup slivered almonds, toasted
- 3/4 cup coconut flakes, toasted
- 24 oz. white chocolate, roughly chopped
- 2 cups creamy peanut butter
- 1 (9-oz.) bag candy-coated mini eggs
- 1 (3-oz.) package marshmallow chicks

**Directions:**

1. Line two baking sheets with parchment paper.
2. In a large bowl, stir together the chow mein noodles, almonds, and coconut flakes.
3. Place the chopped chocolate in a medium heat-proof bowl. Fill a small pot with 2 inches of water, place it over medium heat, and bring to a simmer. Set the bowl on top of the pot and adjust the heat to low so the water is at a gentle simmer. Stir the chocolate every so often until it is fully melted. Turn off the heat and stir in the peanut butter until it is completely combined with the chocolate.
4. Carefully move the bowl to the counter, making sure to dry off the bottom of the bowl with a kitchen towel. Pour in the chow mein noodle mixture, gently folding them together using a rubber spatula until fully coated.
5. For ease and consistent sizing in forming the cookies, use a 2-ounce ice cream scoop; if you do not



*Colourful, crunchy and delicious.*

have a scoop, a 1/4-cup dry measure will also work. Scoop the noodle mixture onto the prepared baking sheets and spread out the scoop a little into a nest shape with your fingers. Be sure to stir the mixture together every so often so it stays evenly combined. Form a little platform in the center of the mound and immediately top with 3 candy-coated eggs or a marshmallow chick. Allow the cookies to completely harden on the baking sheets in the refrigerator, about 30 minutes. Store cookies in the fridge, layered between parchment paper.

## Easter Bark

**Ingredients:**

- 16 whole graham crackers
- 2 cups white candy melts (about 12 ounces)
- 3/4 cup light pink candy melts (about 4.5 ounces)
- 3/4 cup light blue candy melts (about 4.5 ounces)
- 3/4 cup yellow candy melts (about 4.5 ounces)
- 1/4 cup pastel candy-coated chocolates (such as M&M's)
- 2 Tbsp. pastel sprinkles or Easter sprinkles

**Directions:**

1. Arrange the graham crackers in a single layer on a large rimmed baking sheet, breaking to fit as needed.
2. Melt the white, pink, blue, and yellow candy melts in separate medium microwave-safe bowls according to the package directions.
3. Working quickly before the melts harden, pour the white candy melts over the graham crackers and spread in an even layer using an offset spatula or the back of a spoon. Drop spoonfuls of the pink, blue, and yellow candy melts randomly over the white layer. Swirl with a toothpick to create a marbled look.
4. Top the bark with the candy-coated chocolates and sprinkles while the melts are still wet. Refrigerate until set, about 15 minutes. Break into pieces.



*Easter Bark is a variety of different coloured candy melts.*

## Easter Egg Cereal Treats



*These colourful additions to an Easter Basket are made with crispy rice cereal and marshmallows.*

**Ingredients:**

- 1 10-ounce package mini marshmallows (about 6 cups)
- 4 Tbsp. salted butter
- Food colouring (4 different colours)
- 6 cups crispy rice cereal

**Directions:**

1. Coat a 9-by-5-inch loaf pan with cooking spray and line with 2 strips of parchment paper (perpendicular and overlapping), leaving an overhang. Spray the parchment with cooking spray.
2. Put 1 1/2 cups mini marshmallows and 1 tablespoon butter in a medium microwave-safe bowl. Microwave until the marshmallows are puffed and the butter is melted, about 1 minute. Stir until completely smooth (microwave for 30 more seconds, if necessary). Tint with food colouring, stirring to combine. Add 1 1/2 cups cereal and stir until well coated. Spray your hands or a rubber spatula with cooking spray; press the mixture into the loaf pan in an even layer.
3. Repeat step 2 three more times, tinting each batch

a different colour and pressing the cereal mixture into the pan in layers. Once all of the layers are complete, press the mixture down in the loaf pan to make it compact. Refrigerate until very firm, about 20 minutes.

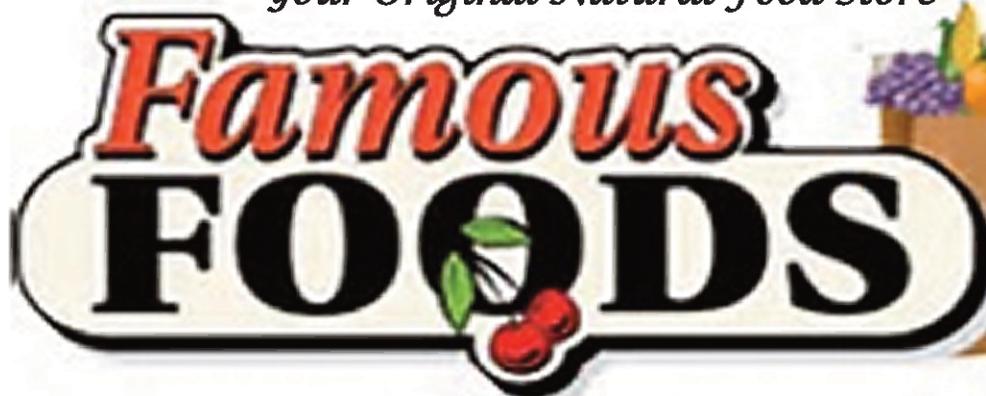
4. Lift the cereal treat loaf out of the pan using the overhanging parchment; remove the parchment. Cut the loaf crosswise into 3/4- to 1-inch-thick slices. Using a 3- to 4-inch egg-shaped cutter, cut 1 egg diagonally from each slice.

**PRICES SUBJECT TO CHANGE**

Christie graham wafers .....	400g	\$8.29
Club House 3 assorted colours .....	3x15ml	\$5.49
Pure Food Pastel candy-coated chocolates ..	142g	\$6.99
Pure Food Sprinkles.....	142g	\$5.99
Farkay chow mein noodles .....	397g	\$5.99
Slivered almonds raw .....	230g	\$6.99
Coconut flakes, toasted .....	230g	\$5.19

Pure Callebaut white chocolate .....	assorted weights	\$10-\$15
Creamy peanut butter .....	455g	\$6.99
Pam original cooking spray .....	170g	\$8.79
Dandies mini marshmallows .....	283g	\$8.79
Natrel salted butter .....	250g	\$7.29
Nature's Path crispy rice cereal .....	170g	\$4.99

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