



Cookin' Fun

Hummingbird Nests

- 1 cup milk chocolate chips
- 1 cup shredded coconut
- 1 bag of jelly bean eggs

Melt the chocolate chips, following the directions on the bag. When the chocolate is smooth, stir in the coconut, then drop the mixture by the heaping tablespoon onto waxed-paper-lined cookie sheets.

While the nests are still warm, use your thumbs to poke an impression into the middle of each. Cool them, then fill with jelly bean eggs. Makes about 1 dozen.



Rules For The Kitchen!

1. Always ask an adult if you can use the kitchen.
2. Have all the ingredients before you start.
3. Wash your hands before you touch food.
4. Wear an apron or towel to keep your clothes clean.
5. Always clean up when you are finished.



Deviled Eggs

- 8 eggs
- 1/2 teaspoon prepared mustard
- 1 tablespoon creamy salad dressing
- salt and pepper to taste
- 1 pinch paprika

Place eggs in saucepan and cover with water. Have an adult help you with this. Bring to boil. Cover, remove from heat, and let eggs sit in hot water for 10 to 12 minutes. Remove from hot water and cool. Gently peel off the shell and cut the egg in half lengthwise. Remove the yolks and combine in a bowl with mustard, salad dressing and salt and pepper. Mix together until smooth. Refill each egg half with the yolk mixture and sprinkle with paprika.

Easter Shortbread Cookies

- Nonstick cooking spray
- 1 cup (2 sticks) unsalted butter
- 3/4 cup confectioners' sugar, sifted
- 1/2 teaspoon pure vanilla extract
- 2 cups cake flour (not self-rising), sifted
- 2 tablespoons coarse sanding sugar

Spray a 9-inch fluted tart pan with a removable bottom with nonstick cooking spray; set aside. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar. Stir in vanilla. With mixer on low speed, slowly add flour. Mix until well combined. Evenly spread cookie dough into prepared tart pan. Refrigerate until firm, at least 2 hours and up to overnight.

Preheat oven to 325 degrees. Sprinkle shortbread with sanding sugar. Using a 2-inch round fluted cookie cutter, make a shallow cut in the center of the dough. Using the tines of a fork, score dough from the edge of the circle in the center towards the edge of the pan into 12 equal wedges. Transfer tart pan to oven and bake until light brown and a toothpick inserted into the center of the shortbread comes out clean, 50 to 60 minutes. Immediately re-score circle and wedges with cookie cutter and the tines of a fork. Transfer to a wire rack and let cool 1 hour. Remove shortbread from tart pan and let cool completely. Cut into wedges with a serrated knife along the scored lines.