

## Surprise the Children with home made Easter Eggs

Here comes Peter Cottontail - and in his trail leaves behind beautifully colored Easter eggs to surprise and

delight the children. Easter is, of course, a religious occasion. For early Christians, eggs symbolized the resur-

rection of Christ, and were an important part of the Easter meal since they were forbidden during Lent.

Today, they're a charming part of Easter celebrations and the Easter Bunny has acquired a cherished role to children all over the world. This year, surprise them Easter morning with homemade chocolate Easter eggs. They're fun to make and the time spent is well worth the effort. Or make it a family project and get the kids involved too.

The secret ingredient in these beautiful eggs is sweetened condensed milk. Combined with butter, icing sugar, and a few other ingredients, it makes a deliciously creamy centre which is later dipped in chocolate.

Sweetened condensed milk is a rich creamy blend of pure milk and sugar that's condensed by a special process. Don't confuse it with evaporated milk; they are not the same product and cannot be interchanged in recipes. It's concentrated and very thick. To pour sweetened condensed milk, remove the entire lid from the can and use a rubber spatula to clean the sides.

Set aside a day to make these homemade Easter eggs. They keep well for up to three months, so you can make them early and store in a cool, dry place until Easter morning. Or you can make them in stages - the fondant filling can be made one day; the dipping and decorating done on another.



Homemade chocolate Easter eggs will delight the children Easter morning.

### Chocolate Cream-Filled Easter Eggs

1 can Eagle Brand Sweetened Condensed Milk  
1 cup softened butter  
1 tbspcorn syrup  
2 tsp salt  
2 tsp vanilla  
11 to 12 cups icing sugar  
yellow food coloring  
Dipping Chocolate (recipe follows)

In a large bowl mix together sweetened condensed milk, softened butter, corn syrup, salt and vanilla. Add icing sugar in 3 or 4 batches, stirring well after each addition. Mix well, then knead with hands until mixture holds shape and is smooth and pliable.

Divide mixture into four. Color one-quarter yellow for yolks; form into 20 small balls (approximately 3/4 oz each). Set aside. Form

the remaining mixture into 20 larger balls (approximately 2 1/2 oz. each).

Flatten a large ball in palm of hands, place a small yellow ball in centre, then shape white mixture around yellow ball to form an egg shape. Repeat with remaining balls (total weight of each egg should be about 3 1/2 oz.)

Place eggs on tray or pan; cover well with plastic wrap so they do not dry out. Chill in refrigerator at least 4 hours until firm.

Prepare Dipping Chocolate: use a fondue fork to dip eggs; coat well then gently tap fork to remove excess chocolate. Place eggs on waxed paper-lined tray. Place in a cool place for a few minutes until chocolate is firm. Decorate as desired with Orn-

amental Icing (recipe follows), being sure to cover mark made by fondue fork. Wrap eggs in plastic wrap or place in plastic bags and tie with colored ribbon. Makes 20 Easter Eggs (approximately 3 1/2 oz. each).

**Variations:** Add 1 cup desiccated coconut, finely chopped mixed fruit or nuts to the white mixture.

**Dipping Chocolate**  
2 lbs. semi-sweet chocolate in squares or pieces  
2 oz. paraffin

Place chocolate and paraffin in a bowl over hot, not boiling water. Stir constantly, scraping down sides as chocolate melts evenly. Remove bowl from water when melted chocolate reaches 110 deg. F. Stir frequently until chocolate cools to 86 deg. F., then stir a few minutes longer. temperature drops low, rewarm chocolate by sitting pan in a bowl of warm water to try to maintain the 86 deg. dipping temperature).

**Ornamental Icing**  
1 lb. icing sugar  
1/2 tsp. cream of tartar  
3 egg whites  
1/2 tsp. vanilla

Combine ingredients in mixer bowl and beat until very stiff. Tint as desired with food coloring. Keep container covered with a damp cloth while working with icing as it dries quickly. Makes 2 cups.



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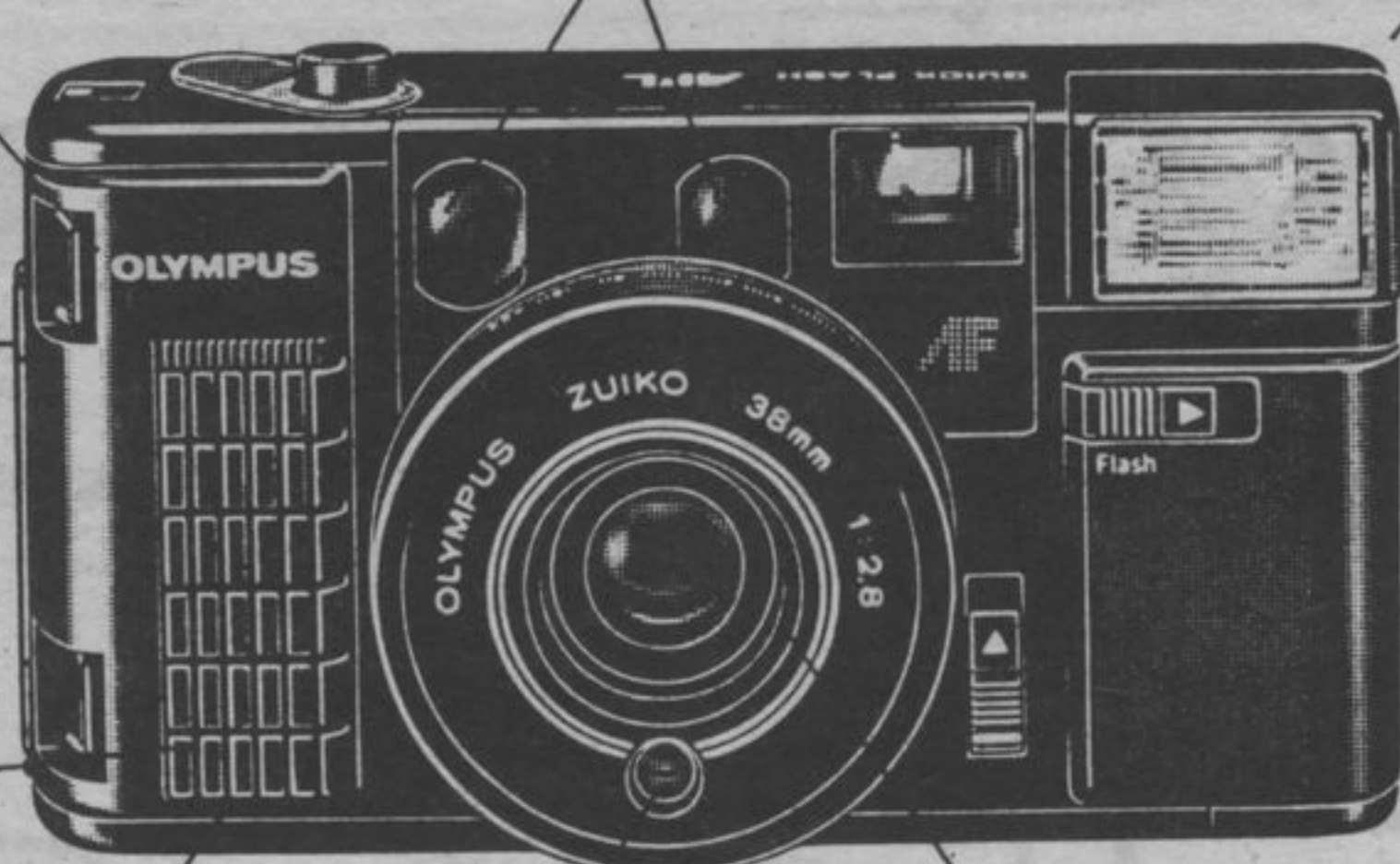
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