

Easter Favorites

Pop Goes The Bunny: Tasty, Colorful Treats

(NAPS)—Adding fun to the Easter holidays can be as easy as a hop, skip and a jump with crispy, chocolatey pops that look like bunnies. This recipe from Creative Cook's Kitchen requires no baking, so children can take part in the preparation and decoration.

Easter-Bunny Pops *Makes 1 dozen pops*

For the Pops:

- ¼ cup (½ stick) butter or margarine**
- 1 bag (10 ounces) marshmallows**
- 6 cups crisp rice cereal**

For the Decorations:

- 1 package (12 ounces) white chocolate chips**
- 1 tablespoon vegetable oil**
- Mini candy-coated chocolates**
- 2 lengths red licorice laces (from a 4-ounce package), cut into 1½-inch pieces**
- Assorted small candies**
- 1 cup prepared vanilla frosting**
- Blue, green, red and yellow food colorings**

Special aids:

- Jelly-roll pan**
- 3" oval cookie cutter**
- 3" bunny-shaped cookie cutter**
- 12 wooden craft sticks or lollipop sticks**
- Small offset spatula**
- Small resealable plastic bags**
- 12 lengths (3" each) narrow ribbon**

1. Spray a jelly-roll pan with vegetable cooking spray. In a large saucepan, heat butter and marshmallows over medium-low heat, stirring until melted, about 4 minutes. Remove the pan from heat; stir in cereal.

2. Spoon mixture into the prepared pan. Using your hands, press to make level; cool completely. Using an oval cookie cutter, cut out six ovals. Using a bunny-shaped cookie cutter, cut out six bunny shapes.

3. Place cutouts on sheets of waxed paper. Holding the



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cutout firmly against the paper, insert a craft stick 2 inches into the bottom of each cutout.

4. In a medium microwave-safe bowl, heat white chocolate chips and oil on Medium, stirring at 1-minute intervals, until smooth, about 3 minutes. Using a small offset spatula, spread 1 side of each pop with melted chocolate.

5. For Easter-bunny pops, press mini candy-coated chocolates into pops for eyes and nose. Press 6 red licorice lace pieces into each pop for whiskers.

6. For Easter-egg pops, press assorted small candies into pops as desired. Set aside pops until chocolate is set, about 30 minutes.

7. Divide frosting among 4 small bowls. Using food colorings, tint frostings blue, green, pink and yellow. Spoon frostings into separate resealable plastic bags; snip off one corner of each bag. Pipe pink frosting onto Easter-bunny pops for ears and mouths. Pipe remaining frostings onto Easter-egg pops as desired.

8. Tie ribbons around sticks; let stand until frosting is set, several hours. Wrap pops in plastic wrap until ready to serve.

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