

Eggs à la King

By Julie Wardell

- 2 cans cream of chicken soup
- 2/3 cup milk
- 1/2 cup sliced mushrooms
- 6 hard-cooked eggs, chopped
- 1 cup cooked peas
- 6 toast baskets (recipe below)

1. Mix soup and milk together in large saucepan.
2. Add mushrooms, eggs, and peas; cook and stir over medium heat until thoroughly heated.
3. Serve over toast baskets.

Toast Baskets

- 6 slices bread
- soft butter or margarine

1. Cut crust off bread slices. Generously spread butter on one side of each slice of bread.
2. Press buttered sides down into large muffin pan cups.
3. Bake at 375° F (190° C) 10-12 minutes or until toasted.

April Fool Dessert

By Erma Reynolds

- 1 package instant vanilla pudding
- peach halves

1. Prepare pudding according to package directions.
2. Pour pudding into individual serving bowls.
3. When pudding begins to set, place peach half, rounded side up, in center of pudding.
4. April fool! You have a fried egg.

Cookie Surprise Eggs

By Julie Wardell

- 1/2 cup softened butter or margarine
- 3/4 cup confectioners' sugar
- 1 tablespoon vanilla
- 1 tablespoon milk
- few drops food coloring
- 1 1/2 cups flour
- 1/8 teaspoon salt
- jelly beans
- icing (recipe below)
- candy sprinkles

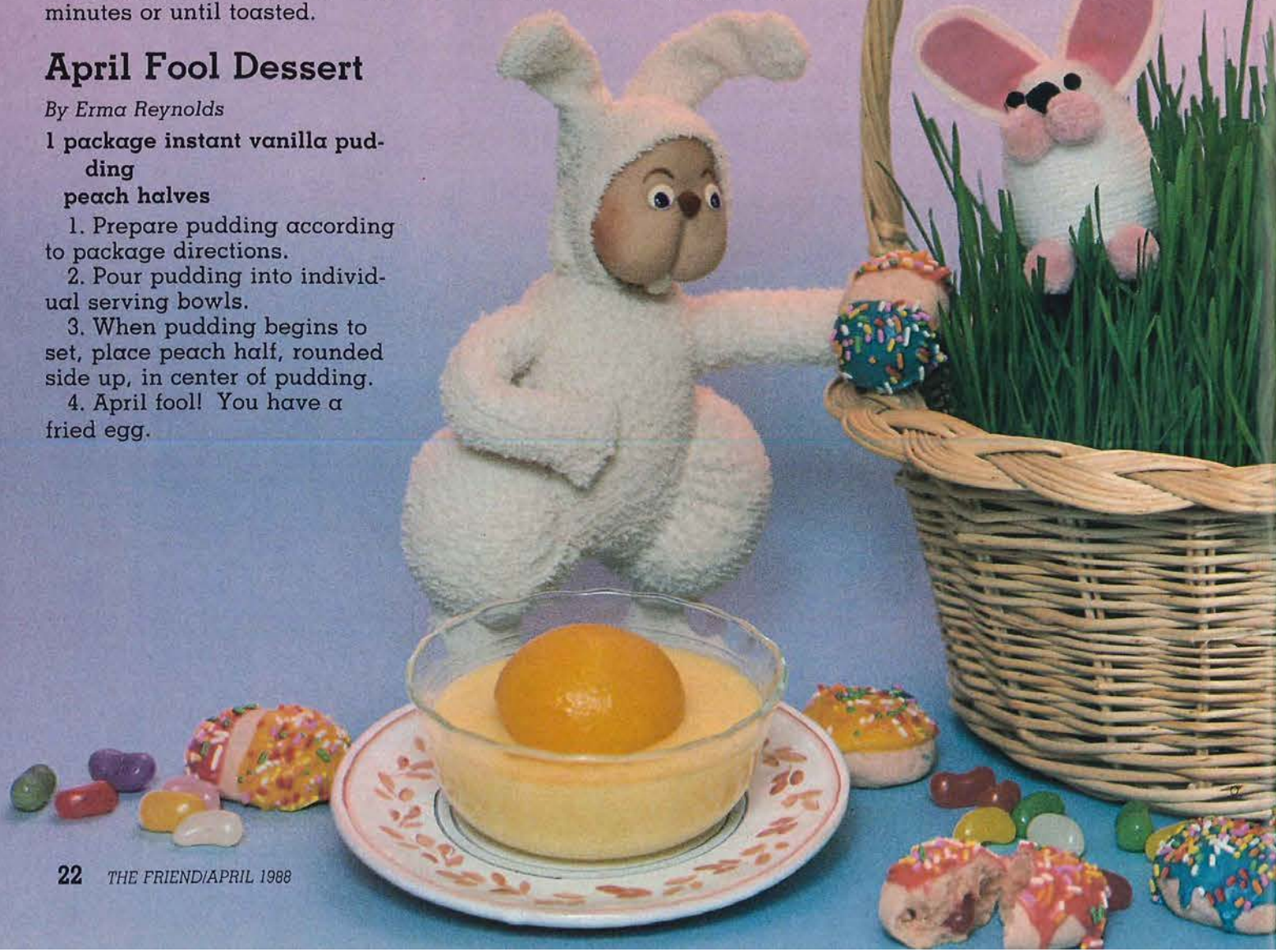
1. Mix butter, sugar, vanilla, milk, and food coloring together.
2. Add flour and salt, and work dough together with hands. Use more milk if dough is too stiff.
3. Form tablespoonful of dough around jelly bean in egg shape. Place on ungreased cookie sheet. Bake at 350° F (175° C) for 12-15 minutes.
4. Let cool. Dip top of cookie into icing, then candy sprinkles.

Icing

- 1 cup confectioners' sugar
- 2 1/2 tablespoons milk
- 1/2 teaspoon vanilla
- few drops food coloring

Mix all ingredients together until smooth. If more than one color of frosting is desired, divide frosting into separate bowls before adding coloring.

**KITCHEN
& EASTER**



Grass-Growing Basket

To have grass for Easter, plant seven to eight days before holiday.

You will need: basket and about 2" (5 cm) deep waterproof liner (bottom of gallon milk jug, bleach bottle, or large whipped-topping bowl); vermiculite (available

at seed store); wheat seeds; water; plastic wrap; and Egg Animals (instructions on this page).

1. Fill liner with vermiculite to 1" (2.5 cm) from top.

2. Generously sprinkle seeds on top.

3. Water until it shows under seeds.

4. Loosely cover with plastic, and place near window in indirect sunlight. Remember to keep seeds moist.

5. Remove cover when green leaves appear (about two days). Place in sunny window until grass is grown.

6. Place liner in basket and decorate with Egg Animals.

Egg Animals

You will need: Styrofoam eggs 2 3/4" (7 cm) long, glue, craft yarn, pins, scissors, felt, pom-poms, and sticks.

1. For each animal, spread glue over top half of egg. Pin end of yarn at top of egg, then wrap yarn around egg until glue ends. Cover remaining part with glue. Continue wrapping yarn around egg, pinning end of yarn in place. Remove pins when glue dries.

2. Cut features for duck, rabbit, and lamb from felt, and glue them on yarn-covered eggs (see illustrations). Also glue on pom-poms as illustrated.

3. Carefully push stick through base of each animal, then arrange animals in grass basket.

By Julie Wardell

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Photo by Jed Clark

KRAFTS ACTIVITIES

