



GREAT EASTER RECIPES

8th April 2007



Hens descended from jungle fowl and are therefore instinctively much happier in the shade of trees, exploring hedges, dust bathing and foraging as their ancestors did. At night they relax in quiet warm barns away from predators and enjoy the finest vegetarian diet. Because our hens are happier and healthier they lay top quality eggs, ideal for that special Easter celebration!

WOODLAND EASTER EGG CAKES

Preparation: 10 mins • Cooking: 20-25 mins • Serves: Makes 12

- 2 large Sainsbury's Woodland Eggs, Beaten
- 275g/10oz plain flour
- 100g/4oz caster sugar
- 50g/2oz cocoa powder
- 10ml/2tsp baking powder
- 100g/4oz butter, melted
- 300ml/ ½ pt milk
- 5ml/1tsp vanilla essence

For the icing:

- 225g/8oz icing sugar, sifted
- 100g/4oz butter, softened
- 30ml/2tbsp cocoa powder
- 30ml/2tbsp hot water
- mini Easter eggs to decorate

1. Preheat the oven to 200°C/400°F/Gas 6. Line a 12 hole muffin tin with paper muffin cases.
2. To make the muffins, sift the flour, sugar, cocoa and baking powder into a large bowl. Mix the butter, milk, eggs and vanilla together and stir into the flour mixture. Beat until the mixture is just smooth – do not overbeat.
3. Spoon the mixture into the paper cases and bake for 20-25 minutes or until risen and firm to the touch. Cool on a wire rack.
4. To decorate, beat the icing sugar and butter together. Blend the cocoa and water to a smooth paste and beat into the butter mix. Spread over the top of the muffins and decorate with Easter eggs.



1P DONATED TO THE WOODLAND TRUST FOR EVERY 10, 12 AND 18PK SOLD, TO DATE OVER £115,000 RAISED

WOODLAND CHERRY & WALNUT HOT CROSS BUNS

Preparation: 20 mins + proving time • **Cooking:** 20-25 mins • **Serves:** Makes 12

- 2 large Sainsbury's Woodland Eggs
- 1 (500g) sachet premium white bread mix
- grated zest 1 lemon
- 10ml/2tsp caster sugar
- 10ml/2tsp ground mixed spice
- 150ml/ ¼ pt warm milk
- 25g/1oz butter, melted
- 75g/3oz currants
- 75g/3oz glace cherries, quartered
- 50g/2oz walnut pieces, chopped
- a little milk to glaze
- 60ml/4tbsp plain flour
- 30ml/2tbsp clear honey

1. Preheat the oven to 220°C/Fan 200°C/425°F/Gas Mark 7. Empty the bread mix into a large bowl add the lemon zest, sugar and spice. Place the milk in a measuring jug, add the eggs and beat well. Make up to 300ml/½ pt with warm water. Stir the liquid into the dry ingredients with the butter, currants, cherries and walnuts and mix well. Knead on a floured surface for 5 mins or until the dough is smooth and elastic. Leave to rest for 5 mins.
2. Knead for 2 mins then divide into twelve pieces. Shape each piece into a flattish round and place on a baking sheet. Brush the tops with a little



milk. Cut a cross in the centre of each and rest in a warm place until doubled in size.

3. Mix the flour to a smooth paste with about 45ml/3tbsp cold water, then pipe into the crosses formed on top of the buns. Bake for 20–25 minutes or until golden brown. Remove the buns from the oven and immediately brush with the honey. Leave to cool on the baking sheet for 5 mins before transferring to a wire rack. Serve warm with butter.

LIME & COCONUT WOODLAND CRUNCHIES

Preparation: 10 mins • **Cooking:** 10-15 mins • **Serves:** Makes 12

- 1 large Sainsbury's Woodland Egg
- 50g/1¾oz butter, softened
- 75g/2¾oz icing sugar
- zest and juice of 2 limes
- 100g/3½oz plain flour
- ¼tsp baking powder
- 50g/1¾oz dessicated coconut to decorate
- 25g/1oz large coconut shreds
- 65g/2oz icing sugar

1. Preheat the oven to Gas Mark 4/180°C/350°F. Lightly oil two baking sheets.
2. Cream the butter and icing sugar together until fluffy. Reserve 1 tablespoon of the lime juice. Add the remaining lime juice, zest, egg, flour, baking powder, dessicated coconut and mix well to form a soft dough.
3. Place six spoonfuls of the mixture well apart on each of the baking sheets. Flatten with a fork and sprinkle over the coconut shreds. Bake for 10-12 minutes until golden. Cool on a wire rack.



4. To decorate, mix the reserved lime juice with the icing sugar to make a thin icing. Drizzle the icing over the biscuits. Leave to set. These biscuits can be stored in an airtight container for up to 3 days.

SEND IN YOUR OWN EASTER RECIPES BY CLICKING IN THE "RECIPE SECTION" OF WOODLANDEGGS.CO.UK, THE BEST ONES WILL POSTED ON THE WEBSITE

