

The background of the entire page is a light teal color. It is decorated with numerous stylized Easter eggs. Each egg is white with various teal patterns, including stripes, dots, wavy lines, and floral motifs. The eggs are scattered across the page, with some partially obscured by the large white text area.

# CHRISTCHURCH BAPTIST EASTER BAKING BOOK

Collected recipies for Easter 2021

# EASTER ROCKY ROAD

Recipe from [sunhatsandwellieboots.com](http://sunhatsandwellieboots.com)

This recipe is a brilliant way to review the Easter story with young children while you make a tasty treat!

## Ingredients:

1 Drop of orange extract

2 Handfuls of raisins

12 Glace cherries

1 100g Bag of Mini Easter eggs

3 Mars bars

1 135g Bag of Maltesers

4 100g Bars of milk chocolate

2 Handfuls of small white marshmallows

1 Handful of green sweets (we used Jelly Tots but you could use any green sweets)

5 Sweet biscuits

30 Silver sugar balls

10" square baking tray lined with baking paper

## **METHOD:**

- 1. To start the Rocky Road through Holy Week add the green sweets to a mixing bowl. These green sweets remind us of the green palms waved on Palm Sunday when Jesus rode into Jerusalem.**
- 2. Next break the bars of chocolate into pieces to represent Jesus turning over the tables in the temple on the Monday of Holy Week. As you break the chocolate think about how angry Jesus must have been. Add the chocolate to a glass bowl & start to gently heat over a pan of water.**
- 3. Add a drop of orange extract to the melting chocolate. The scent of the orange oil represents the anointing of Jesus at Bethany with the expensive perfume.**
- 4. Throw the raisins into the mixing bowl with the sweets. The raisins remind us of Tuesday & Jesus' lesson of the fig tree.**
- 5. Count out 30 silver sugar balls & place these in a separate dish to use later. These represent the Wednesday of Holy Week & the 30 pieces of silver Judas was paid to betray Jesus.**
- 6. Break the biscuits into small sections to represent Maundy Thursday when Jesus broke the bread at the Last Supper. Cut the cherries in half to represent the red wine Jesus shared at that meal, & add the biscuits & cherries to the mixing bowl.**



**7. Cut the Mars bars into small chunks & add to the dry ingredients. A Mars bar is made of 3 layers, & these 3 layers represent the cockerel crowing 3 times when Peter denied Jesus on Maundy Thursday.**

**8. Collect the white marshmallows as a reminder of the linen they wrapped Jesus' body in, & a pinch of cinnamon to represent the spices the women used on Good Friday, & mix together with the dry ingredients.**

**9. Empty the packet of Maltesers into the dry ingredients as a reminder of the sealed tomb on Easter Saturday & the round stone that was rolled in front of it.**

**10. Take the melted chocolate off the heat & mix in the dry ingredients until everything is coated in the chocolate. Pour the mixture into a lined baking tray & sprinkle the 30 silver sugar balls over the top.**

**11. Finally place the mini chocolate Easter eggs over the top of the Rocky Road. These eggs remind us of the Resurrection on Easter Day with the promise of new life.**

**12. Place the Rocky Road in the fridge for a couple of hours until set, & then cut into small pieces to share with friends.**

# CHEESY BITES

Recipe from Helen

A tasty cheese biscuit recipe. Try cutting them into Easter shapes of your choice but keep them little!

## Ingredients:

- 175g butter
- 175g Plain flour
- 225g Grated cheese
- 1/4 tsp mustard
- 1/8 tsp chilli powder
- Dried onion flakes to taste
- Dried herbs to taste

## METHOD:

1. Put ingredients into a food processor and whizz until combined into a dough. If you don't have a food processor, rub the butter into the flour and then add the other ingredients and work into a dough.
2. Roll out the dough 1/4 at a time and cut into small biscuits. If you like you can freeze some of the biscuits before they are baked to save them for another day. Freeze them for a few hours on a tray and then place in an airtight container or freezer bag and store in the freezer for up to 3 months. You can bake the biscuits straight from frozen.
3. Place on a baking sheet and brush with egg. Bake at 180C for 10min.

# SIMNEL MUFFINS RECIPE

Recipe from [bbcgoodfood.com](http://bbcgoodfood.com)

A twist on a classic Easter recipe which you can more easily share with family in an outdoor meeting! Simnel cake traditionally has 11 marzipan balls on top to represent the disciples of Jesus. Judas is excluded due to his betrayal.

## Ingredients:

- 250g mixed dried fruit
- grated zest and juice 1 medium orange
- 175g softened butter
- 175g golden caster sugar
- 3 eggs , beaten
- 300g self-raising flour
- 1 tsp mixed spice
- ½ tsp freshly grated nutmeg
- 5 tbsp milk
- 175g marzipan
- 200g icing sugar
- 2 tbsp orange juice for mixing
- mini eggs

## METHOD:

- Tip the fruit into a bowl, add the zest and juice and microwave on medium for 2 minutes (or leave to soak for 1 hour). Line 12 deep muffin tins with paper muffin cases.
- Preheat the oven to fan 180C/ 160C/gas 4. Beat together the butter, sugar, eggs, flour, spices and milk until light and fluffy (about 3-5 minutes) – use a wooden spoon or hand held mixer. Stir the fruit in well.
- Half fill 11 muffin cases with the mixture. Divide the marzipan into 11 equal pieces, roll into balls, then flatten with your thumb to the size of the muffin cases. Put one into each muffin case and spoon the rest of the mixture over it. Bake for 25-30 minutes, until risen, golden and firm to the touch. Leave to cool.
- Beat together the icing sugar and orange juice to make icing thick enough to coat the back of a wooden spoon. Drizzle over the muffins and top with a cluster of eggs. Leave to set. Best eaten within a day of making.

# UNLEAVENED BREAD

Recipe from [onceuponachef.com](http://onceuponachef.com)

As we make this recipe we remember the meal Jesus shared with his disciples at the last supper. It is traditional for Passover, a Jewish festival which celebrates when the Israelites were released from Egypt. In the story the Israelites ate the unleavened bread with lamb.

## Ingredients:

- 2 cups all-purpose flour, spooned into measuring cup and leveled-off
- 3/4 teaspoon salt
- 1/3 cup olive oil
- 1/2 cup water

## METHOD:

1. Heat oven to 250°C
2. Put the flour, salt and olive oil in the bowl gradually add the water mixing the ingredients together with a knife until it forms a dough, then knead together with your hands. If you prefer you can mix in a food processor.
3. Place the dough on a clean spot on your kitchen counter. Cut the dough into 12 small balls
4. Use a rolling pin to roll each ball of dough into a 15-20cm circle. The shapes can be irregular, but the dough should be so thin you can almost see through it.
5. Put a few pieces of the rolled out dough on a baking sheet. Prick the dough all over with a fork
6. Bake for 2 to 4 minutes, keeping a very close eye on them, until they are golden and puffed in spots. Flip the bread over and cook for 1 to 2 minutes more on the second side, until golden.

# HOT CROSS BUNS

Recipe from [bbcgoodfood.com](https://www.bbcgoodfood.com)

The traditional hot cross bun has a cross on top to remind us of Jesus' crucifixion. The spices also remind us of the those used to embalm Jesus' body at his burial.

## Ingredients:

- 300ml milk or dairy free alternative
- 50g butter, margarine or dairy-free spread
- 500g strong white bread flour
- 7g sachet fast action yeast
- 70g golden caster sugar
- ½ tsp salt
- 2 heaped tsp ground cinnamon
- 2 heaped tsp mixed spice
- 1 large orange , zested
- 70g sultanas
- 50g mixed peel

## For the cross

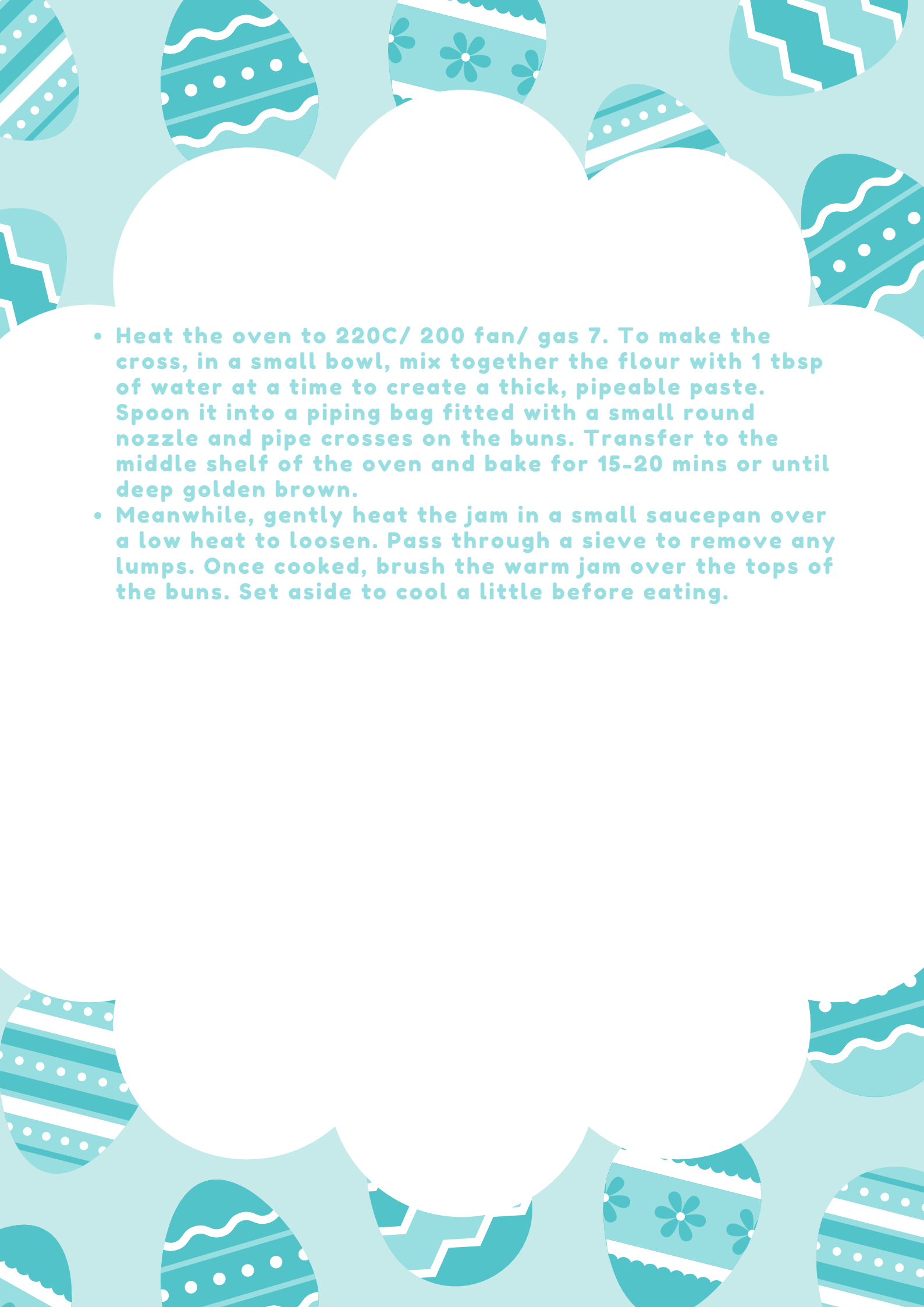
- 70g plain flour

## For the glaze

- 50g apricot jam

## METHOD:

- Put the milk in a saucepan over a medium heat. Once simmering, add the butter, remove from the heat and allow to melt. Set aside to cool to hand temperature.
- Mix the flour, yeast, sugar, salt and spices in a large mixing bowl. Make a well in the centre and pour in the milk mixture, swiftly combining with a wooden spoon to create a sticky dough. Tip out of the bowl onto a lightly floured surface.
- Knead the dough by stretching it back and forth on the surface for 5 - 7 mins or until smooth, springy and elastic. Shape into a ball and put into a lightly oiled mixing bowl. Cover and leave in a warm spot to rise, for 1hr or until doubled in size.
- Turn the dough back onto the surface and flatten into a round. Spread the orange zest, sultanas and mixed peel onto the dough and knead again until everything is well distributed. Form into a ball, return to the bowl, cover and leave to rise for another hour.
- Line a large baking sheet with baking parchment. Knock the dough back by turning it out onto your surface and gently punching out the air. Divide the dough into 12 even-sized pieces, weighing for accuracy if you like. Roll each one into a ball. Arrange the buns on the baking sheet, leaving a 2cm space between each one. Cover with lightly oiled cling film and leave to rise for 45 mins.

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- **Heat the oven to 220C/ 200 fan/ gas 7. To make the cross, in a small bowl, mix together the flour with 1 tbsp of water at a time to create a thick, pipeable paste. Spoon it into a piping bag fitted with a small round nozzle and pipe crosses on the buns. Transfer to the middle shelf of the oven and bake for 15-20 mins or until deep golden brown.**
  - **Meanwhile, gently heat the jam in a small saucepan over a low heat to loosen. Pass through a sieve to remove any lumps. Once cooked, brush the warm jam over the tops of the buns. Set aside to cool a little before eating.**

# HOMITY PIE

Recipe from Jane

A traditional English country open pie with a beautiful reflection.

## Ingredients:

- 125g flour
- 30g Stork Margarine
- 30g Cookeen white fat
- Pinch English mustard powder (optional)
- 350g Potatoes
- 450g Onion
- Oil
- 25g Butter or margarine
- 15g Parsley, chopped
- 100g Cheese grated
- 2 crushed garlic cloves
- 1 Tbsp Milk
- Salt and pepper to taste

## **METHOD:**

- **To make the pastry, rub the fat into the flour. Add the mustard powder if you like. Make a well in the mix and add 1 - 1.5tbsp of water. Mix with a knife to form a ball. If it is sticky you can add more flour, if it is dry add a tiny bit more water. As you form a ball, think about the stone in front of the tomb being rolled away and thank God for the resurrection of Jesus Christ. Leave to rest in the fridge for 30min while you prepare the filling.**
- **Peel and cut the potatoes into quarters. Boil or steam the potatoes until tender.**
- **While your potatoes are cooking, cut the onions and garlic. As you cut the onions, thank God for the abundance of the harvest. If the onion stings your eyes and creates tears, think about the rain which helps the seeds to grow. Thank God for his provision. Fry the onion in the oil until soft. Mix with the potatoes.**
- **Add the butter, garlic and milk to the potatoes and onions. Add 50g of the cheese and think about the sunshine which God provides to help things grow. As you chop and add the parsley, thank God for the beautiful green, spring plants and flowers.**
- **While the mix cools, roll out your pastry to line a pie dish. When the mixture is cool, add it to the pie crust and sprinkle with the remaining cheese.**
- **Bake in the oven at 220C for 25 to 30 minutes.**
- **Serve with Coleslaw and a salad on a warm day or baked beans if it is chilly.**

# EASTER NESTS

Recipe from [bbcgoodfood.com](http://bbcgoodfood.com)

At Easter, eggs remind us of the new life that Jesus opened for us with his sacrifice and resurrection. The shape can also remind us of the stone which covered the opening of the tomb.

## Ingredients:

- 200g Chocolate broken into pieces
- 85g of cereal of your choice such as cornflakes or crushed shredded wheat
- 200g of chocolate mini eggs
- cupcake cases

## METHOD:

1. Melt the chocolate in a heatproof bowl over a pan of simmering water. Alternatively melt it in the microwave.
2. Pour the melted chocolate over the cereal and mix well.
3. Spoon some of the mixture into 12 cupcake cases and add 3 mini eggs to the middle.
4. Place in the fridge for 2 hours to set the chocolate.
5. Once set, keep in an airtight container.