Hot Cross Buns are Easter treat

AP — For Easter fun, bake a batch of Hot Cross Buns. Let the kits decorate them with leing, them wrap in coloriul foil or tinted cellophane. On Easter morning, let the adults bide dyed Easter eggs while the kits bide the Hot Cross Buns Then everyone goes on a hunt before brunch! For a delicious dessert, serve Chocolate Almond Cake for the adults and Mint Chocalate. Truttle Funess for Mint Chocolate Truffle Fingers for the kids.

HOT CROSS BUNS
Two 14-ounce packages active dry

Two 't-ounce packages active yeast
's cup warm water
teup milk, warmed
's cup (i stick) butter, softened
's cup (a stick) butter, softened
's cup sugar
's teapoon sult
's teaspoon vanilla
S cups all-purpose flour
1 cup raisios

1 cup raisins
1 teaspoon cinnamon
One 12-ounce package (2 cups) semisweet chocolate chips
Sugar Glaze (recipe follows)

In a small bowl, dissolve yeast in warm water. In a large bowl, combine milk, butter, sugar, egg, salt and vanilla. Add yeast. Stir in flour, raisins and cinamion. On a lightly floured board, knead dough 2 minutes. Add chocolate chips. Knead until dough is smooth and clastic, about 3 minutes.

til dough is smooth and elastic, about 3 minutes. Cover with plastic wrap, let rise in warm place 2 hours. Punch down dough, cover and let rise again for 30 minutes. Shape into 24 buns. Place buns on two greased 13-by-9-inch baking pans. Cover and let rise until double, about 45 minutes. Preheat oven to 350 degrees. Bake 20 to 25 minutes or until golden brown. Cool 5 minutes; remove from pan. Cool slightly Drizzle glaze over buns. forming a cross on each Makes 24 rolls.

Drizzie Glaze 1 cup confectioners' sugar 2 tablespoons milk

«In a small bowl, stir confectioners' sugar and milk until smooth. Drizzle over buns.

MINT CHOCOLATE TRUFFLE FINGERS

FINGEIIS

For the base:

2 cup (1th siteks) butter, softened
1th cups all-purpose flour
1th cups all-purpose flour
1th cup supar
2 tablespons occoa
Preheat oven to 350 degrees. In, small mixer bowl, beat butter, flour, sugar and ecoca until a soft dough forms. Spread dough in a ungreased
13-by-9-inch baking pan. Bake 8-9 minutes or until crust is barely set.
For the topping

mint-flavored semisweet choc chips a cup (1 stick) butter 4 eggs 3 eup sugar 2 tablespoons all-purpose flour 1 teaspoon vanilia Confectioners' sugar

Confectioners' sugar
In small saucepan over very low
heat, melt mint-flavored semisweet
cheeclate chips and butter, stirring
constantly; remove from heat.
In small miser bowl, beat eggs
and sugar until light and fluffy,
about 3 minutes. At low speed, beat
in flour, vanilla and melted choeohete. Pour over crust. Bake in a 550degree oven for 18 minutes or just
until toothpick inserted in center
comes out clean. Cool. Topping may
putf and crack, but will flatten as it
cools. Sprinkle with confectioners'
sugar. Cut into '14-inch squares'
Makes about 48 bars.

CHOCOLATE ALMOND CAKE One 12 ounce package (2 cups) sem-isweet chocolate chips (reserve 1 cup

arr grace)

3- cup butter, softened

3- eggs, separated

1-teaspoon vanilla

1-teaspoon salt

1-cup milk

1-cup milk

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I rephetat oven to 350 degrees. Mel I rep semisweet chocolate chips to the control of the

n asmall bowl, beat egg whites in a small bowl, beat egg whites util stiff peaks form. Fold into chorolate batter. Spread in a greased 9-ly-linch springform pan. Bake in a 350-degree oven 25 to 30 minutes. Cool 10 minutes, remove from pan. Cool completely. Spread glaze over cake, covering top and sides. Makes 8 to 10 servings.

Chocolate Glaze 3 tablespoons butter 2 tablespoons light corn syrup 1 tablespoon water

cup chocolate chips (reserved from

In a small saucepan, combine but-ter, corn syrup and water. Cook over low heat, stirring constantly. Bring to a boil; remove from heat. Add I cup chocolate chips. Stir until chips are melted and mixture is smooth. Cool to room temperature.

Use imagination for Easter eggs

AP — Coloring Easter eggs is an activity that delights children and adults alike. With a minimum of effort and imagination, you can use ordinary housested materials — pasta, rice, yarm, candles—— and turn theoges into bright decerative objects.

By using some of the following techniques, you will have plenty of decorated eggs to use of include and calculated and the coloring control of the coloring coloring control of the coloring coloring

The for Easter.

The following projects require cleaned white eggs that have been hard-boiled. For coloring, use commercial egg be kits or mix food coloring with vinegar, varying the intensity of the color by using more or less of the food coloring. An egg dipper may be helpful, but it is not absolutely necessary.

BATIK EGGS

You will need: a white wax crayon or ordinary candle (birthday candles white well) to make the design, a bleach solution (I tablespoon of chlorine bleach or baking soda mixed with I cup rool water).

1. Due your eggs any bright or dark solid color by dipping in the dye or food coloring. Allow to dry, Draw a design on the egg with the crayon or dribble blobs of wax from a light-candle to make a pattern.

or dribble blobs of wax from a light-ed candle to fmake a pattern.

2. When the wax hax hardened, dip the hard-boiled egg in the bleaching solution. Leave the egg in the bleaching solution until the cotor comes off — up to 10 minutes, depending on the intensity of the base color.

3. Peel off the wax, (Placing the egg in a paper-lined pan and heating briefly in a slightly warm oven will soften the wax.) The color will re-main in the waxed areas.

TIE-DYED EGGS

cloth about 5-by-6-inches per egg (a cut-up old bedsheet works well) and rubber bands (2 rubber bands per

trubber bands (2 rubber bands per cgg).

1. Roll each hard-boiled egg in a piece of cloth, gathering the cloth at cach end and securing it tightly with rubber bands. You will vary your enging depending on the number of gathers in the cloth.

2. Soak the cloth by dipping the egg in coloring. Put the wrapped egg saide to dry overnight.

3. When dry, unwrap the egg for the finished product.

Note: You can experiment by mixing colors or by dipping different sides of the egg in different colors.

RAINBOW OR VARIEGATED EGGS

You will need: pieces of thin cot-ton cloth, about 6 inches square; an eyedropper, 3 or more colors of egg dye or lood coloring; 2 rubber bands per egg.

r egg.

1. Slightly dampen the cloth and

Slightly dampen the cloth and wrap around the hard-boiled egg, loasely securing the end with the rubber hands.
 Fill the eyedropper with color. Drop spots of dye on the egg. Hinse the eyedropper and repeat with other colors.
 Twist the cloth tightly around the egg so the colors blend. Unwrap and rinse. Wring cloth until nearly dry before using on other eggs.

RUBBER BAND OR TAPED EGGS

You will need: rubber bands or masking tape.

1. Choose a pattern. Set it on the hard-boiled egg with rubber bands or tape. For a simple weaved look, take the rubber bands and secure them over the egg from the top to the bot-tom of the oval. For a plaid or

striped look, take the rubber bands or masking tape and wrap around the egg to form sources or stripes.

2. Dip the egg in dye and let dry. You can experiment with different colors on different parts of the egg, or you can dip the egg in 1 color and then in another.

3. When the color is dry, remove the bands or tape to reveal the pattern.

SOPHISTICATED DESIGNS

The following designs require washed and empty or blown-out eggs. Care must be taken in the handling of the eggs so as not to crack the shells. To blow out the egg take a darning needle or an ice pack and ank! I hole in each end of the egg. One of the holes should be slightly One of the holes should be slightly larger than the other. Pierce the inner membrane and break the yolk. Place a straw (to avoid illness from bacteria) over the smaller hole and blow to allow contents to come out of the larger hole. Rinse the egg out and allow to dry before decorating.

GOLDEN OR SILVER EGGS DECORATED WITH PASTA

DECORATED WITH PASTA
You will need: blown eggs, uncooked miniature pasta shells, circles, beans, rice or other dried pasta
shapes, liquid white glue; tweezers;
penell; paper, spray-on gold or silver
particles. The particles of the spray of the shope of the
ther end of the egg to cover the
holes. Penell a geometric, floral or
other design on the egg, 11's helpful
of divide the egg in halves or quarters as you are making the design.
2. Using the tweezers, dip the pasta in glue and attach to the egg over
the outline of the design. A simple
alternative to making the design is
to cover the egg with inverted miniature shells or alternate the shells.

with another shape of pasta, bean or rice.

3. Work half of the egg at a time, allowing the first half to dry before attempting the rest of the egg.

4. When the egg is dry, spray with gold or silver paint.

SPONGE PAINTED EGGS

You will need: blown eggs; small pieces of sponge; acrylle paints.

1. Take the sponge and dip in the paint. Press the sponge over the egg. covering the egg or making a random pattern:

2. Experiment with different colors, layering one over the next, or sponge different colors in various areas of the egg.

3. If desired, fix the paint with an artist's fixative or a polyurethant spray.

BINSEGRAAS EGGS

BINSEGRAAS EGGS

The Pennsylvania Dutch used the pith of the binsegraas, a rush growing in damp soil, and coiled the pith around a paste-covered egg. You can create your own covered eggs by using scraps of yarn or string.

You will need: blown eggs: glue or rubber cement, blist of yarn.

1. Decide on a pattern. The simplest is to warp yarn around the egg. using several lines of one color followed by several lines of one color followed by several lines of one to make small coils of yarn and cover the egg with the color of yarn and cover the egg with the color of coils next is everal straight lines of yarn. Try making a series of wavy lines in different colors.

2. After sou've worked unt a doc.

series of wavy meet in unrecent co-ors.

2. After you've worked out a de-sign, cut the necessary strips of yarn. Cover half the egg with glu-and begin applying the yarn. Allow glue to dry and complete the re-mainder of the egg.

Catfish is a good choice nutritionally

AP — You can thank catfish farming for more abundant and better tasting freshwater fish than ever. The fact that catfish is low in fat makes it a nutrition-wise chinet, too. You will find whole catfish, steaks or fillets in the refrigerator or freezer section of your supermarket for the freshest tasting frozen fish, look for undamaged packages without rost building.

SPINACH CATFISH BUNDLES

1 pound fresh or frozen entfish fil-

Icts
One 10-ounce package frozen chopped spinich
1 in 'la teaspoon lemon-pepper sea sonlig 1 cop com bread stuffing mix 1 small carrot, shredded
One 21-ounce par sliced mush rooms, drained 1 green onion, sliced 1 green onion, sliced 1 green onion, sliced 1 green onion, sliced 1 green onion and Parmesan cheese 1 egg yolk and water. Add egg yolk mixture to spinach mixture; tosts or mixture to spinach mixture; tosts or mixture to spinach mixture; tosts or mixture tosts or mixture

mixture into the center of each cup. Cover loosely with foil. Bake in a 350-degree oven for 30 to 35 minutes or until fish flakes easily when test-ed with a fork. Makes 4 servings.

ed with a fork. Makes 4 servings.
Nutrition information per serving.
315 cal. (22 percent calories from fath, 8 g fat, 137 mg chol., 30 g pro.,
30 g carb., 736 mg sodium. U.S.
RDA 24 percent calcium. 23 percent iron, 165 percent vit. A. 15 percent thamme, 18 percent ribollavin. 20 percent niacim.



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