

Making Life Easier

Delight Loved Ones With An Edible Easter Basket Or One That's Environmentally Friendly

(NAPSA)—Colorful Easter baskets are a seasonal tradition every spring. Easter baskets are fun to make but also delicious to dive into. Did you know that mothers make an average of four baskets during the Easter season? In fact, four out of five moms purchase candy just to fill up these baskets.

Environmentally Friendly Easter Basket

Making an environmentally friendly Easter basket is even easier than you might imagine and these common materials can be found at a nearby major retail store. Start by selecting a special Easter basket considering size and the favorite colors and designs of the person who will receive this one-of-a-kind gift. Choose a basket made of Earth-friendly products such as bamboo. Pick a filling material like straw or crinkle paper instead of plastic for the bottom of the basket. Then fill it to the brim with Easter favorites, surprise trinkets, educational toys and some of this season's newest treats. Lastly, consider skipping the plastic wrap to cover the basket and pack basket items tightly so they do not fall out.

Among this year's tastiest surprises is the new Nestlé Crunch Paul Frank "Julius the Bunny" made of delicious Nestlé Crunch chocolate. Consider a few jazzed-up perennial hits, such as SweetTARTS Gummies, a bunny-shaped sweet twist on gummy candies, or SweetTARTS Jelly Beans, which feature that familiar sweet and tart kick in jelly-bean form.

To brighten the day of anyone you are sweet on this Easter season, try baking up some chocolate



This fun chocolate chip cookie dough basket filled with tinted coconut and topped with candy is totally edible and deliciously delightful.

chip cookie dough into edible Easter baskets.

Chocolate Chip Easter Baskets

Servings: 24 baskets

Preparation time: 45 minutes

Cooking time: 14 minutes

Ingredients:

- 1 package (16.5 oz.) Nestlé Toll House Refrigerated Chocolate Chip Cookie Dough
- 1 cup prepared white or vanilla frosting
- Green food coloring
- ¼ cup sweetened coconut flakes
- 1 bag of Wonka SweetTARTS, Wonka Spree Jelly Beans or Wonka Nerds Jelly Beans, Thin-

string licorice in various colors; cut in three-inch pieces for basket handles (optional)

Instructions:

1. Preheat oven to 350° F. Grease and flour 24 minimuffin cups. Place one square of cookie dough into each cup.
2. Bake for 14 to 17 minutes or until golden brown. Remove pan to wire rack. If you wish to add licorice handles, take the tip of a wooden pick and make two holes opposite each other on the top edge of the cup. Make sure holes are the same size as the width of the licorice. This is best done when cups are very warm. Cool cups completely in pans on wire rack. With the tip of a butter knife, remove cookie cups from muffin pans. Arrange on a serving platter.
3. Combine frosting and a few drops of food coloring in small bowl, adding additional food coloring until desired shade is achieved.
4. Dissolve a few drops of food coloring in ¼ teaspoon water in small, resealable food storage plastic bag. Add coconut. Seal bag and shake to evenly coat coconut with color.
5. Spoon a small amount of frosting onto the top of each cup. Add a pinch of tinted coconut. Top the "grass" with Wonka SweetTARTS, Wonka Spree Jelly Beans or Wonka Nerds Jelly Beans. Insert ends of licorice into small holes in cups for handles.