

HOP TO IT

Throw a help-yourself-buffet party using these easy recipes and crafts that are tasty, totable, and oh-so cute.

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CONTENTS

PAPER BUNNY MASK *pages 2-3*

GARLANDS: POM-POM BUNNIES & CREPE PAPER CARROTS *page 4*

PAPER CUP BUNNY WRAPS *page 5*

HIDDEN EGGS NAPKIN RINGS *page 6*

PAPER CARROT BASKET *page 7*

RECIPES *pages 8-10*

PAPER BUNNY MASK



MATERIALS

- Bunny mask templates
- Assorted colors cardstock and/or scrapbook paper
- Glue stick
- Pipe cleaners
- ½" pom-poms
- 12" wooden dowels, ¼" diameter
- Hot-glue gun and glue sticks

INSTRUCTIONS

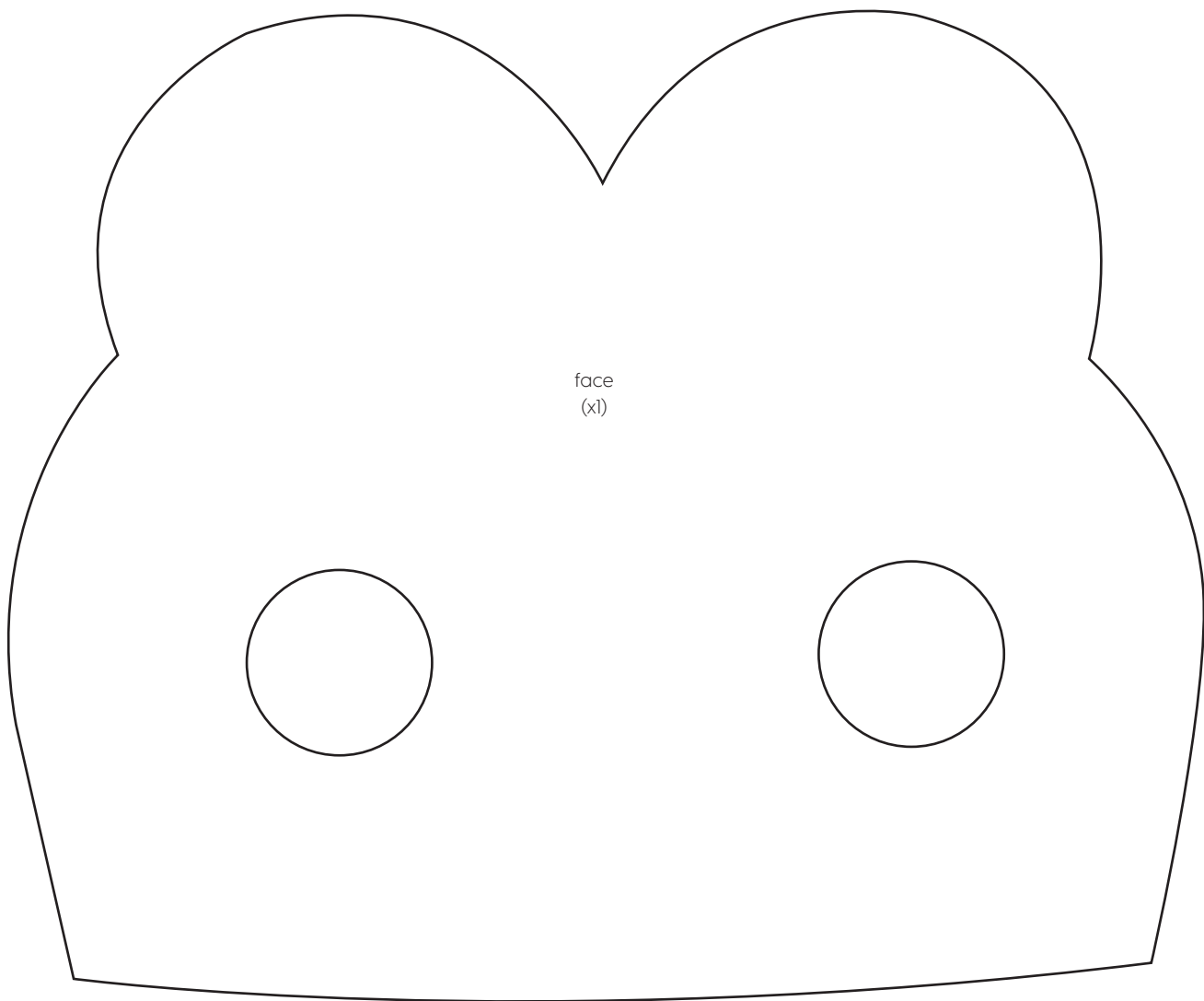
1. Trace face and outer ears onto selected cardstock; cut out.
2. Trace inner ears and cheeks

onto a different color cardstock or patterned paper, and cut out. They do not need to match.

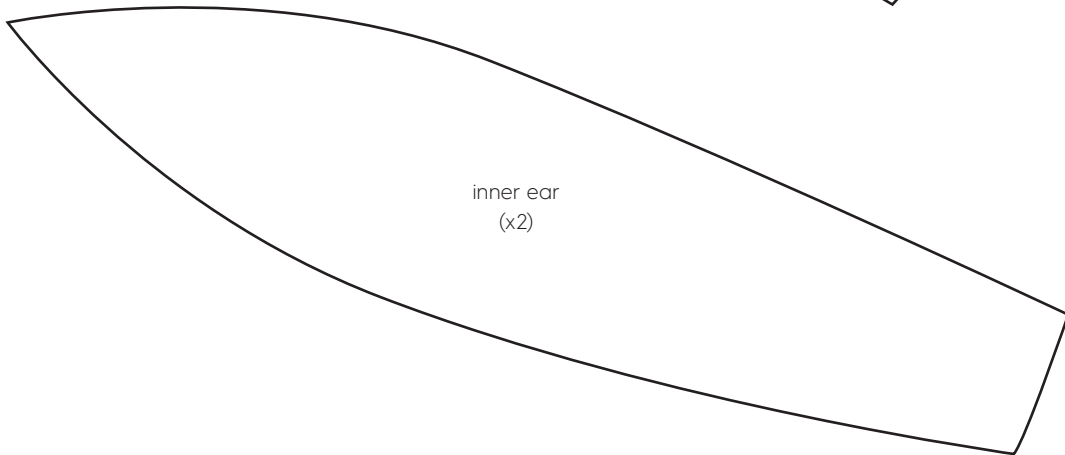
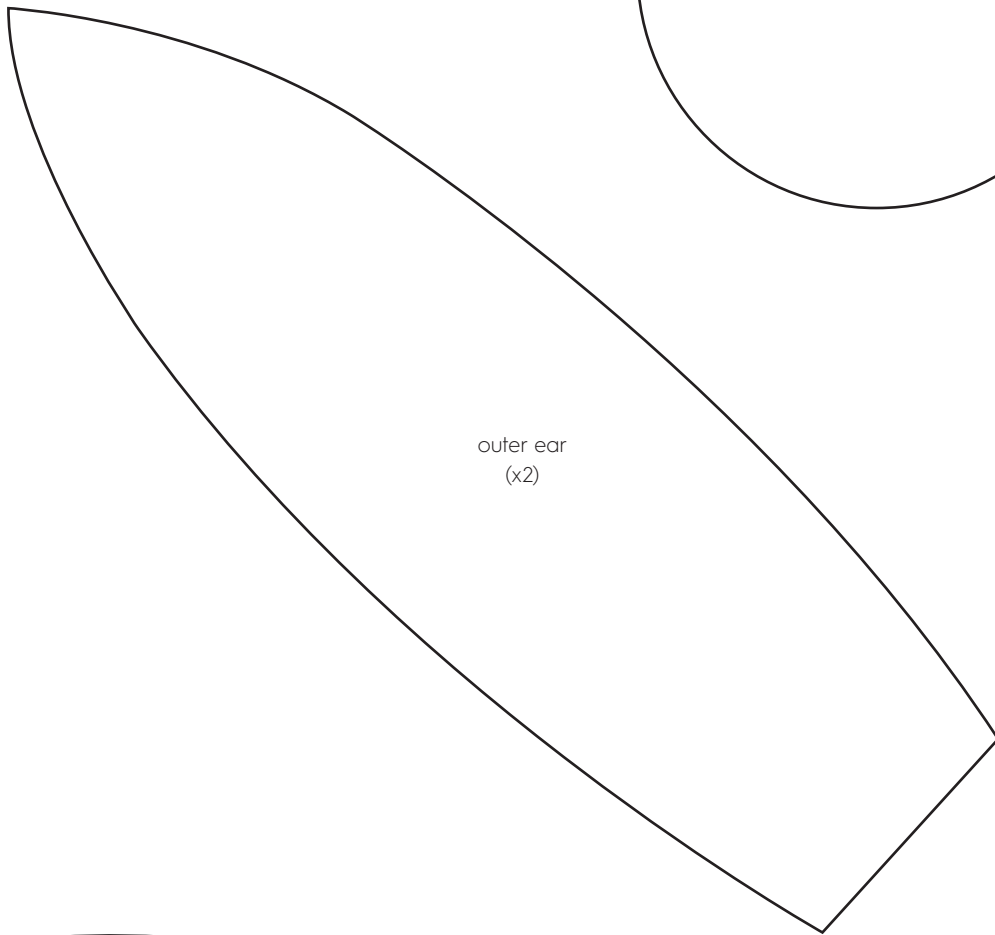
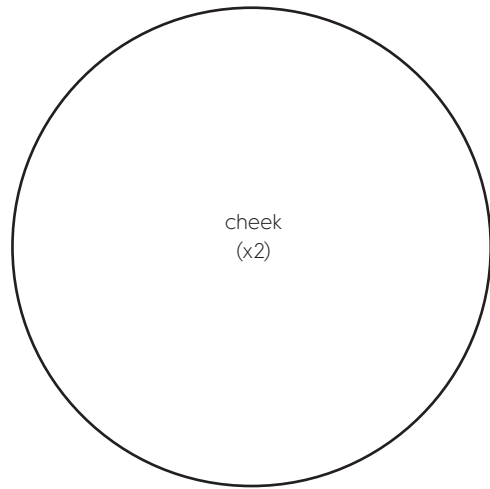
3. Glue on cheeks using glue stick. Glue the inner ears to the center of the outer ears; attach ears to the face using glue stick.

4. Glue on three pipe cleaners as whiskers using hot-glue gun. Glue a pom-pom nose on above them.

5. Hot-glue dowel onto either edge of the back of the face.



PAPER BUNNY MASK



GARLANDS



POM-POM BUNNIES

MATERIALS

- Manila folders or heavy-weight cardstock
- Assorted scrapbook paper
- Glue stick
- Hot-glue gun and glue sticks

- White pom-poms: 1½" (30), ¾" (30), and ½" (60)
- 30 pink 7 mm pom-poms
- Sewing pins with black heads
- Wire clippers

- White felt with adhesive backing
- Pink felt with adhesive backing

- White twine
- Double-sided tape

INSTRUCTIONS

PREP

1. Cut thirty 3½"-diameter circles out of manila folders or heavy-weight cardstock. (Or buy white coasters from Inkfish & Co., \$14 for 100; [amazon.com](https://www.amazon.com)).
2. Cut thirty 3½"-diameter circles out of assorted scrapbook paper. Use a glue stick to attach one scrapbook circle to one side of each manila circle.

ASSEMBLY

1. Hot-glue parts in order *below* to assemble bunny head.
 - Glue one 1½" white pom at the bottom edge of a decorated circle.

- Glue two ½" white poms on top of the large pom for cheeks. Add a pink pom above for the nose.
 - For the black eyes, clip two sewing pins in half. Add a spot of hot glue above each cheek, and insert the pins.
2. To make the ears, cut the white felt sheet in half. Remove adhesive and stick two sides together.
 - Draw sets of outer bunny ears on the double thickness of white felt (about 2½" in length) and draw sets of inner ears on the pink felt, (about 2" in length). Remove the pink felt's adhesive backing and apply to the white outer ears.
 - Secure bunny ears under the face using hot glue.
 - Repeat to make 15 bunny faces.
 3. To make the tail, hot-glue a ¾" white pom near the bottom of a decorated circle. Repeat to make 15 tails.
 - Place circles tail-side down. Apply double-sided tape across the circle 1" from the top.
 - Lay twine across the tape and apply hot glue over the top. While glue is hot, place a bunny face circle on top, lining up the two circles and pressing together until secure.
 - Repeat at 6" intervals until all pieces are attached.

CREPE PAPER CARROTS

MATERIALS

- Green crepe paper streamers
- Hot-glue gun and glue sticks
- 2½" bamboo skewers (We cut Wilton Bamboo Lollipop Sticks from Walmart in half.)
- Orange crepe paper streamers
- Mod Podge
- Sponge brush
- Twine

INSTRUCTIONS

1. Cut 36" of green streamer and fold into four 9" sections. Fringe by cutting to the middle of streamer width, leaving the bottom half unfringed.
2. Hot-glue one end of fringed streamer to the top of skewer. Wrap tip of skewer to create carrot leaves, securing with hot glue as you go.
3. Hot-glue one end of orange crepe paper to skewer just below the leaves. Wrap orange streamer around skewer to form a tapered carrot shape. Trim end and secure with hot glue.
4. Paint orange section with Mod Podge to hold everything in place; let dry.
5. Repeat steps to make desired number of carrots.
6. Tie carrots to twine at 6" intervals, with knot between leaves and carrot. Continue to reach desired garland length.

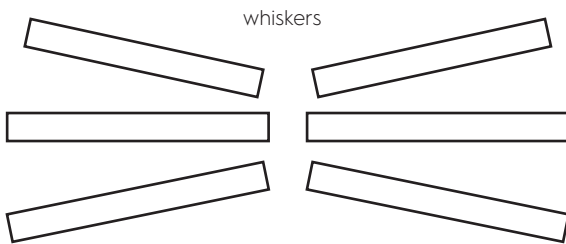
PAPER CUP BUNNY WRAPS

MATERIALS

- Cup-wrap templates
- Assorted cardstock
- Glue stick
- Single-hole punch
- 8 oz. paper cups

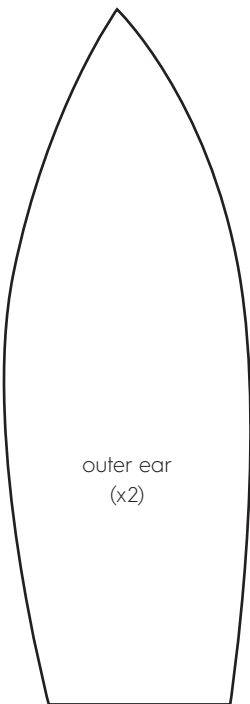
INSTRUCTIONS

1. Trace templates onto assorted cardstock and cut out.
2. Assemble ears by gluing the inner ear to center of outer ear.
3. Use glue stick to attach nose and whiskers to the center of the face. Glue ears along top edge above whiskers.
4. For eyes, punch two holes in face above the whiskers.
5. Secure wrap ends together with glue stick, overlapping $\frac{1}{4}$ ". Let dry.
6. Slide wraps over paper cups.

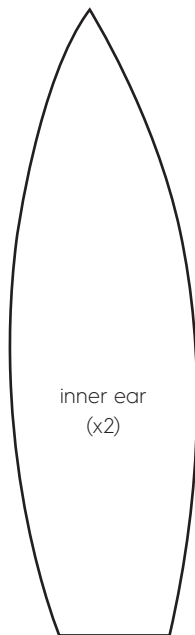


whiskers

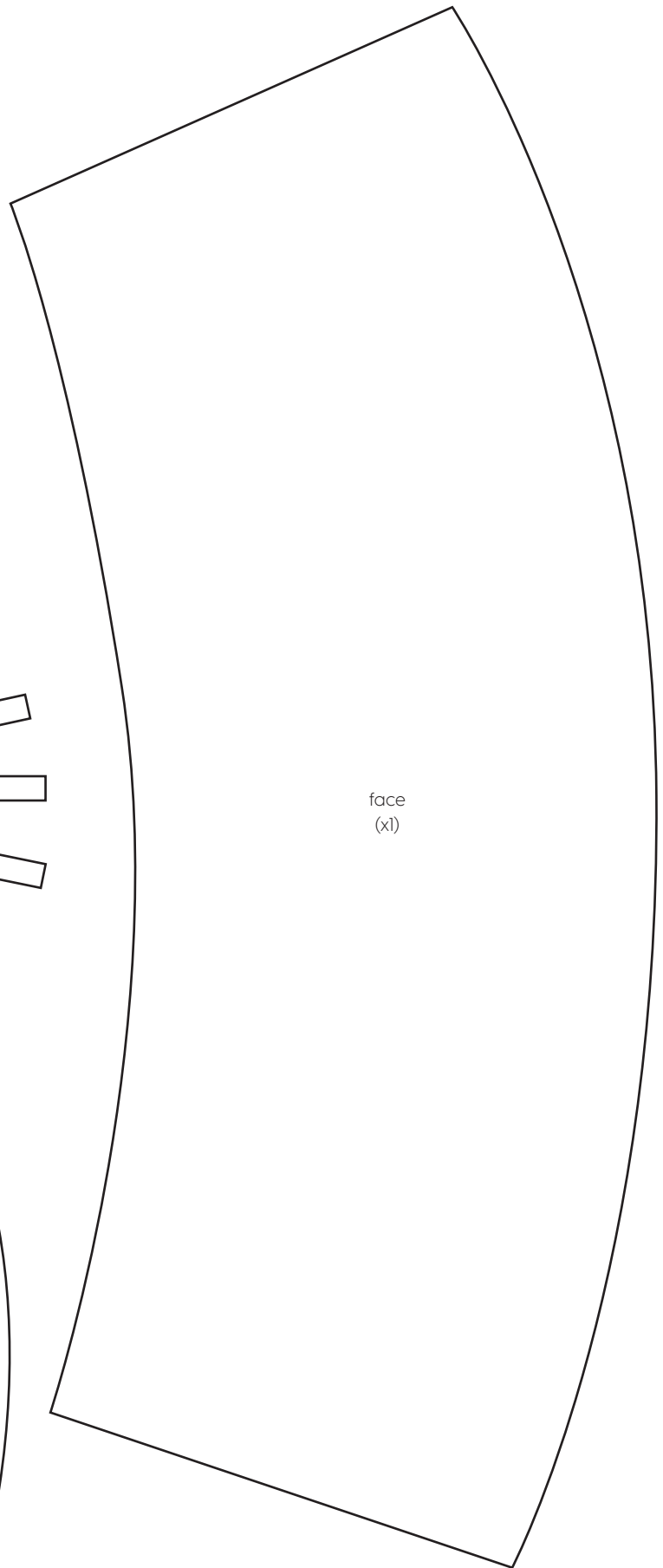
nose



outer ear
(x2)



inner ear
(x2)



face
(x1)

HIDDEN EGGS NAPKIN RINGS



MATERIALS

- Assorted green cardstock
- Double-sided tape
- Newspaper
- Potato
- Crafts knife or wood-carving tools
- Sponge paintbrush
- Crafts paint in assorted colors
- White cardstock

GRASS RING

1. Cut a 7"x2" strip from two colors of green cardstock.
2. Fringe one 7" edge of each strip, leaving a ½" strip along the bottom uncut. Snip off bits of fringe to make it slightly uneven.
3. Use double-sided tape to attach strips one on top of the other.
4. Form a ring and secure with tape, overlapping ¼". Set aside.

EGG STAMP

1. Cover surface with newspaper and cut potatoes in half at an angle so the cut face resembles an egg shape.
2. Using a crafts knife or carving tools, carve shallow designs on cut face. Blot with paper towel to dry. Repeat as desired.
3. Using sponge brush, apply paint to carved potato. Stamp onto white cardstock. Repeat using various colors and let dry.
4. Cut out stamped egg shapes.
5. Weave between blades of grass.

PAPER CARROT BASKET

MATERIALS

- Assorted orange, yellow, and green cardstock
- Carrot basket template
- Crafts paint in Cream
- Artists round paintbrush
- Double-sided tape
- Single-hole punch
- 1/2" brass fasteners
- Assorted green tissue paper
- Candies
- Twine or string

1. Make a handle by cutting 9"x3/4" strip of green cardstock.

2. For the carrot basket, trace template onto cardstock and cut out.

3. Use a slender round brush to paint 1" stripes horizontally across carrot basket so it looks like carrot skin. Let dry.

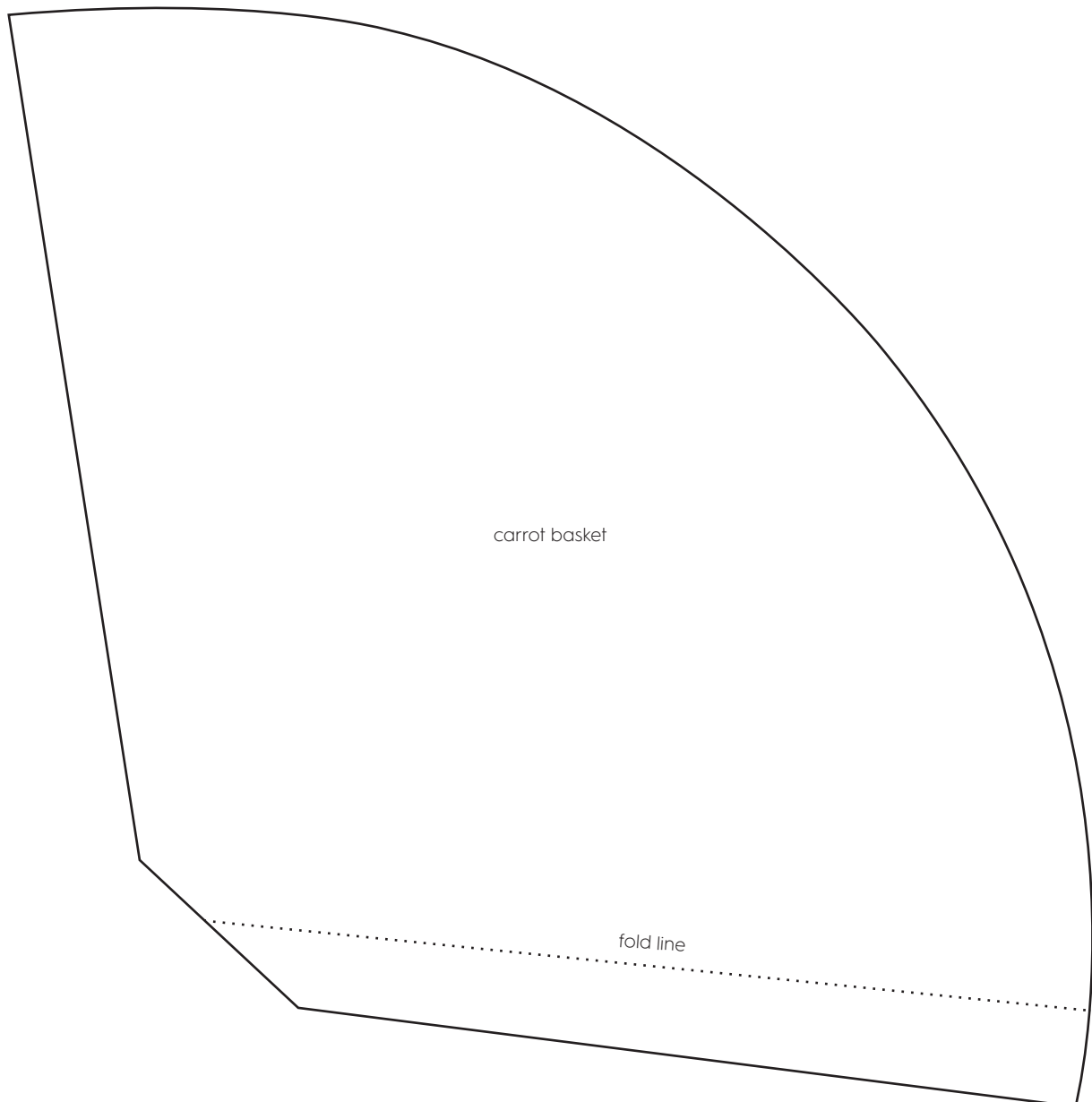
4. Use ruler to draw a line on marked fold line; fold to crease.

5. Form cone so one edge meets the creased line of the other edge. Secure using double-sided tape.

6. Punch a single hole about 1/2" from top on both sides of the carrot basket. Punch a hole at both ends of handle. Attach handle to carrot basket using brads.

7. From tissue paper, cut 11"-diameter circle. Cut 1/2"-long fringe around perimeter.

8. Lay candies in the middle of the tissue circle. Fold tissue paper up around candy. Secure with twine and place in basket.



RECIPES



HAM-AND-CHEESE SLAB PIE

This pie feeds a crowd. You will need to make the dough in two batches; the amount is too much for a standard food processor to handle all at once.

HANDS-ON TIME 1 hr. 10 min.

TOTAL TIME 3 hr. 15 min.

- 2 recipes Pastry Dough (below)
- 2 Tbsp. unsalted butter
- 2 Tbsp. vegetable oil (such as corn or olive oil)
- 4 cups chopped leeks, white and light green parts only (3 to 4 leeks)
- 2 cloves garlic, minced
- ½ cup reduced-sodium chicken broth
- 1 tsp. Dijon-style mustard
- 1 lb. cooked smoked ham, cut into ¼-inch cubes (about 3 cups)
- 2 cups chopped red sweet peppers
- 1 cup frozen peas
- 2 Tbsp. chopped fresh marjoram, oregano, and/or thyme
- 2 Tbsp. chopped Italian parsley
- 6 oz. Gruyère cheese, shredded (about 1½ cups)
- ½ cup all-purpose flour
- 1 egg

1. On a floured surface, roll one batch of Pastry Dough to a 17×12-inch rectangle about ⅛ inch thick. Fold into quarters; unfold into a 15×10-inch baking pan. Ease into sides and corners. Trim to ½ inch beyond pan edges. Cover; chill trimmings.
2. For filling: In a 3-qt. saucepan heat butter and vegetable oil over medium-high heat. Add leeks and garlic. Cook and stir 3 to 4 minutes or until tender. Add chicken broth and mustard; bring to boiling. Reduce heat; simmer, uncovered, 1 minute. Remove from heat. Stir in ham, sweet peppers, peas, herbs, parsley, and ½ tsp. salt. Cool 10 minutes. Stir in Gruyère cheese and flour. Transfer filling to pastry-lined baking pan.
3. Preheat oven to 375°F. On a floured surface, roll second batch of Pastry Dough to a 17×12-inch rectangle about ⅛ inch thick. Trim to a 15×10-inch rectangle, keeping trimmings as similar in width as possible; chill trimmings. Fold pastry into quarters; unfold over filling. Fold edges of bottom pastry over top; pinch to seal.
4. Decorate edges by twisting reserved trimmings and laying along each edge. If desired, decorate the top with any remaining reserved trimmings. Beat egg with 1 Tbsp. water; brush over top.

5. Bake 45 to 55 minutes or until filling is bubbly and crust is golden brown. Let cool 10 minutes; cut into 10 rectangles. If desired, wrap each portion in waxed paper or bakery tissue; tie with kitchen twine. Serve warm or at room temperature. (It can sit at room temp for up to 2 hours then needs to be reheated for 15 minutes at 350°F.) Serves 10.

MAKE-AHEAD TIP The pie can be assembled and refrigerated unbaked 1 day in advance. Or bake ahead, refrigerate, and reheat in a 350°F oven for 20 minutes.

PASTRY DOUGH In a food processor add 2¼ cups all-purpose flour; ½ cup unsalted butter, cubed; ¼ tsp. salt; and ½ tsp. black pepper. Pulse until pea-size pieces. Add one 8-oz. pkg. cream cheese, cut up; process until dough comes together. Place in a resealable gallon-size plastic bag; gently shape into a rectangle. Seal; chill 1 hour or until ready to use. Repeat for second batch.

PER SERVING 499 cal, 30 g fat, 115 mg chol, 1,016 mg sodium, 37 g carb, 3 g fiber, 6 g sugars, 20 g pro.

RECIPES

EASTER RAINBOW SALAD

TOTAL TIME 30 min.

- 1/3 cup white balsamic vinegar or balsamic vinegar
- 2 Tbsp. honey
- 1 Tbsp. lemon juice
- 1/3 cup olive oil
- 3 Tbsp. finely chopped pistachios, plus more for topping
- 3 Tbsp. finely chopped green onion
- 3 Tbsp. finely chopped fresh dill
- 1 head Bibb lettuce or Boston lettuce, leaves separated
- 2 golden beets, roasted,* halved, and thinly sliced
- 8 oz. whole fresh strawberries, hulled and sliced (about 2 cups)
- 2 watermelon radishes, peeled and thinly sliced
- 2 oz. ricotta salata cheese, finely shredded (substitute feta cheese, if desired)

1. For vinaigrette: In a small bowl whisk together vinegar, honey, lemon juice, and 1/2 tsp. salt. Gradually whisk in olive oil. Stir in pistachios, green onion, and dill; set aside.

2. For salad: Arrange lettuce leaves on a large platter. Top with rows of roasted beets, strawberries, and radishes. Sprinkle with cheese and additional pistachios. Serve with dressing on the side. Makes 8 servings.

***TO ROAST BEETS** Preheat oven to 375°F. Place whole beets on a sheet of heavy-duty foil on a baking sheet; fold foil to enclose beets. Bake 1 hour or until tender; cool. Remove skin. They will keep up to 3 days covered in the refrigerator.

PER SERVING 262 cal, 21 g fat, 6 mg chol, 229 mg sodium, 18 g carb, 3 g fiber, 14 g sugars, 3 g pro.

VEGGIE & DIP CUPS

Blanching vegetables (cooking briefly in boiling water then submerging in ice water to stop the cooking) maintains vegetables' bright color and crunchy texture. Look for small, thin carrots that can be served whole. We used the French, or Nantes, variety.

TOTAL TIME 25 min.

- 4 cloves garlic, coarsely chopped
- 1/2 tsp. whole black peppercorns
- 2 bunches baby carrots with tops (about 1 lb.)
- 1 lb. thick asparagus spears, trimmed
- 1 1/2 cups whole milk Greek yogurt

- 1/3 cup chopped fresh chives
- 1 Tbsp. olive oil
- 1 lemon (1 Tbsp. zest, 2 tsp. juice)
- 1 tsp. minced garlic

1. For the vegetables: Prepare an ice bath by filling a large bowl halfway with ice and water. Fill a 12-inch deep skillet halfway up sides with water; add chopped garlic, peppercorns, and 1/2 tsp. salt. Bring to boiling; reduce heat. Simmer, covered, 10 minutes. Add carrots; cook 1 minute. Using a slotted spoon, transfer carrots to ice bath to stop the cooking; drain. Repeat blanching process with asparagus.

2. For the dip: In a medium bowl stir together yogurt, chives, olive oil, lemon zest and juice, minced garlic, 1/2 tsp. salt, and 1/2 tsp. black pepper. Serve dip with carrots and asparagus. Makes 8 servings.

MAKE-AHEAD TIP Refrigerate dip and vegetables in separate covered containers up to 3 days.

PER SERVING 118 cal, 6 g fat, 8 mg chol, 344 mg sodium, 12 g carb, 3 g fiber, 6 g sugars, 5 g pro.

POLKA-DOT EGG BAKES

Whisking the egg whites separately ensures an airy, almost soufflélike base. Be sure that you gently fold the beaten whites into the batter to maintain the airiness.

HANDS-ON TIME 25 min.

TOTAL TIME 50 min.

- 2 tsp. olive oil
- 2 shallots, cut into thin wedges (1/2 cup)
- 8 eggs, separated
- 1/2 cup milk
- 1/4 tsp. crushed red pepper
- 1 cup shredded Monterey Jack cheese (4 oz.)
- 1/4 cup finely shredded Parmesan cheese
- 1/4 cup chopped fresh Italian parsley, plus more for topping
- 1/2 cup sliced orange, yellow, or red grape tomatoes (about 12)

1. Preheat oven to 375°F. Grease twelve 2 1/2-inch muffin cups; set aside. In a small skillet or saucépan heat olive oil over medium-high heat. Add shallots; cook 3 minutes or until just tender. Remove from heat; let cool.



RECIPES

2. In a large bowl whisk egg whites to soft peaks. In a second large bowl whisk together egg yolks, milk, and crushed red pepper. Stir in cooked shallots, cheeses, and parsley. Gently fold egg whites into yolk mixture.

3. Spoon $\frac{1}{4}$ cup egg mixture into each prepared muffin cup. (Cups will be nearly full.) Top each with a few tomato slices and additional parsley. Bake 18 to 20 minutes or until puffed, set, and golden brown. Let cool 5 minutes on a wire rack. (Egg bakes will fall as they cool.) Loosen sides; remove from cups. Serve warm or at room temperature. (They can sit at room temp for up to 2 hours then need to be reheated 12 to 15 minutes at 325°F.) Makes 12.

PER EGG BAKE 108 cal, 7 g fat, 134 mg chol, 139 mg sodium, 2 g carb, 1 g sugars, 8 g pro.

ALMOND COOKIE CARROTS

If you don't have a piping bag and tips, spread frosting using an offset spatula or a small knife.

HANDS-ON TIME 45 min.

TOTAL TIME 3 hr.

ALMOND COOKIE DOUGH

2 cups all-purpose flour
1½ tsp. baking powder
½ tsp. salt
¾ cup butter, softened
¾ cup granulated sugar
2 eggs
2 Tbsp. sour cream
1 tsp. vanilla
¼ tsp. almond extract
¾ cup sliced almonds, toasted

ALMOND FROSTING

1 cup butter, softened
¼ tsp. salt
3½ cups powdered sugar
3 Tbsp. milk
¼ tsp. almond extract
Orange paste food coloring,
or yellow and red liquid food coloring*
Sliced almonds

1. In a small bowl combine flour, baking powder, and salt; set aside. In a large bowl beat butter and granulated sugar with a mixer on medium 1 minute or until well combined. Add eggs, sour cream, vanilla, and almond extract; beat until combined.

Gradually add flour mixture; beat until combined. Beat in sliced almonds. Cover; chill dough 2 to 3 hours or until firm enough to handle.

2. Preheat oven to 400°F. Line two cookie sheets with parchment paper; set aside.

3. On a lightly floured surface, roll dough to about $\frac{1}{4}$ inch thick. Using a floured knife, cut into 2- to 4-inch-long carrot shapes, dipping knife in flour between cuts as necessary. Arrange 2 inches apart on prepared cookie sheets. Bake 6 minutes or until edges are golden. Let cookies cool on a wire rack.

4. For frosting: In a large bowl beat butter and salt with a mixer on medium speed 30 seconds. Add powdered sugar, $\frac{1}{2}$ cup at a time, beating well after each addition. Gradually add milk until smooth. Add almond extract; beat until smooth. Tint frosting to desired shade of orange. Using a star tip or other shape, pipe frosting over cookies. Top with almond slices for carrot stems. Makes 24 to 30 cookies.

***TIP** If using liquid food coloring, use a 3:1 ratio of yellow to red to make the frosting orange.

PER 2-INCH COOKIE 248 cal, 14 g fat, 46 mg chol, 185 mg sodium, 29 g carb, 1 g fiber, 21 g sugars, 2 g pro.

SUPER JUICE SPRITZER

We used Ceres passion fruit juice blend to make this spritzer (\$4; walmart.com). If you can't find passion fruit juice, sub in another tart juice like pomegranate or equal parts carrot and pineapple juices.

HANDS-ON TIME 10 min.

TOTAL TIME 4 hr. 10 min.

2 cups passion fruit juice
1½ cups carrot juice
1½ cups pineapple juice
1 cup peach or mango nectar, or orange juice
3 cups sparkling water or club soda, chilled

In a large pitcher combine juices and peach nectar. Cover; chill 4 to 24 hours. Just before serving, stir in sparkling water; serve over ice. Makes 8 servings.

PER SERVING 91 cal, 48 mg sodium, 23 g carb, 1 g fiber, 19 g sugars, 1 g pro.

