

Bake your way into spring

Be Spring ready with this delicious treat!

by Lily Peterson



Use white chocolate to drizzle over eggs. Photo by Lily Peterson.

Spring has sprung! With warmer weather comes new recipes from *The Barbwire*. These no bake adorable treats are sure to be a hit! When asked about the benefits to no-bake treats, foods teacher Jackie Morris said, "One is more convenient than the other. One takes less time. I think it's just preference."

Ingredients:

- ½ cup of softened butter
- ¾ cup brown sugar
- 2 teaspoons vanilla
- ¼ teaspoon salt
- ¾ cups flour
- 2 teaspoons milk
- ½ cup powdered sugar
- ½-1 cup chocolate chips
- Chocolate candy coating
- White chocolate chips
- Food coloring-optional
- Sprinkles-optional
- Parchment paper
- Pan
- Egg shaped cookie cutter

Instructions

1. Make cookie dough!
In a large bowl, cream together butter and brown sugar.

2. Add vanilla, salt, flour, milk, and powdered sugar.

3. Mix until well combined, add chocolate chips slowly and to your preference.

4. Chill cookie dough for 30 minutes.

5. Roll out cookie dough
6. Use egg shaped cookie cutter to create egg shaped cookies

7. Place egg shaped cookies on parchment paper.

8. Freeze for 2 hours.

9. After 2 hours, melt chocolate coating according to package.

10. Pierce cookie dough eggs with fork and dip into chocolate. Shake off excess.

11. Melt white chocolate chips and use fork to drizzle over. (Optional: Put festive food coloring in white chocolate)
Tip: Instead of using a fork to drizzle,

use a plastic bag as a piping bag by cutting off the tip of an edge!

12. The last and best step is to decorate! Use sprinkles or fresh fruit to create a fun look.

With warm weather quickly approaching, using the oven might seem awful. This no-bake treat is sure to satisfy your sweet tooth and not heat up your house. Happy baking!



Use chocolate to coat eggs. Photo by Lily Peterson.



Use an egg shaped cookie cutter to achieve the egg shape. Photo by Lily Peterson.