

## EASTER EGGS!

### Vanilla Buttercream Egg

¼ lb butter (no substitutes\_)  
1 lb conf. sugar  
2 TB white corn syrup  
1 tsp. vanilla

or mom's is

½ lb marg softened  
½ lb butter softened  
4 lb conf. sugar  
3 TB evap. Milk (no more than that)  
1 tsp. vanilla

makes 10 ½ lb eggs

peanut butter – ½ cup  
butternut 1 cup nuts  
coconut 1 ½ cups

with hands, mash up butter, marg. Mix in conf sugar until crumbly, not lumpy. Add milk, vanilla, make creamy like dough. Shape as eggs, 8 oz.

### Decorating icing –

2 lbs conf sugar  
7 oz warm water  
6 level TB marg.

Combine and mix slowly in mixer, then mix med high 8-10 min. keep covered with wet towel.