

## Easter Egg Nests

6 oz. Chocolate Chips  
6 oz. Butterscotch Chips  
5 oz. chow mein noodles or 1 pkg. shredded coconut

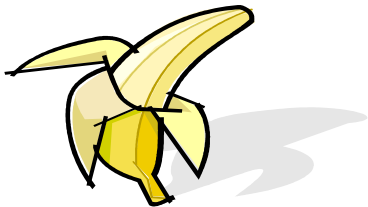
Melt chocolate in Medium Deep Rock "N Serve. Stir in noodles or coconut. Mound on Silicone Wonder Mat. Use bottom of spoon to indent center. Place mini jelly beans in next for eggs.



## Banana Dogs

3/4 Cup Peanut Butter  
4 TBS. Honey  
2 Small Bananas  
4 Hot Dog Buns  
1 TBS. Lemon Juice

Microwave honey and peanut butter in Rock "N Serve Medium Shallow for 30 seconds. Stir and spread on buns. Slice bananas lengthwise and dip in lemon juice. Place banana halves on buns.



## Microwave Play Dough

2 Cups Flour  
1 Cup Salt  
4 TBS. Oil  
2 Cups Water  
4 Tsp. Cream of Tarter  
Food Coloring

Mix all ingredients in Rock "n Serve Large Deep. Microwave on high 3-5 minutes, stirring every minute. "Cook" until mixture gets so thick it can't be stirred. Let mixture cool. Divide and knead in food coloring. Store in Tupperware~~~



## Dipping Favorites

Chocolate Wafers or Chocolate Chips

Melting chocolate in the microwave is very easy!! Place the chocolate in a Rock "N Serve Medium Shallow and microwave at 50% power, uncovered. Stir and check chocolate at least one time per minute. The chocolate will not look melted, but will liquefy when stirred.

TWO IMPORANT things to remember:

1. Melt @ 50% Power. If the chocolate gets too hot, it will be ruined.
2. Never add water. Water will make it grainy and it will be ruined. You may add a few drops of vegetable oil if you need to thin the chocolate.

Always dip sweet items before salty. Great ideas to dip:

Apricot Halves  
Strawberries  
Orange Slices  
Oreos  
Pretzels  
Pringles