

# Traditional Easter Recipe Ideas - Making Easter Easy



## *10 quick & easy* EASTER DESSERTS

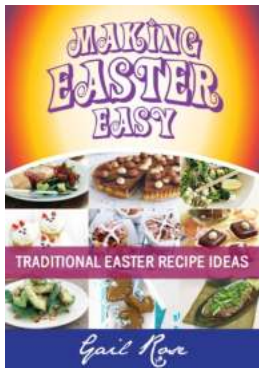


Easter is a time of joyous celebration, and what better way to celebrate than with delicious traditional recipes that have been passed down through generations? This article will provide some amazing recipe ideas to make your Easter meals both traditional and easy to prepare. Whether you're hosting a family gathering or

looking for something special to cook for your loved ones, these recipes will surely impress.

## 1. Timeless Classic: Roast Leg of Lamb

Let's start with the star of Easter dinner - a mouthwatering Roast Leg of Lamb. This traditional dish is a staple during the holiday season. Tender, juicy lamb infused with the flavors of garlic, rosemary, and thyme; it's hard to resist!



### Traditional Easter Recipe Ideas (Making Easter Easy Book 1) by Gail Rose (Kindle Edition)

★★★★★ 5 out of 5

Language : English  
File size : 30232 KB  
Text-to-Speech : Enabled  
Screen Reader : Supported  
Enhanced typesetting : Enabled  
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To prepare this dish, you'll need:

- 1 leg of lamb
- 4 garlic cloves
- A handful of fresh rosemary and thyme
- Salt and pepper to taste

Follow these steps:

1. Preheat your oven to 350°F (175°C).
2. Make small incisions in the lamb and insert garlic cloves.

3. Rub the lamb with fresh rosemary, thyme, salt, and pepper.
4. Place the lamb in a roasting pan and cover it with foil.
5. Cook for approximately 25 minutes per pound for medium-rare or longer for desired doneness.
6. Remove from the oven and let it rest for 10-15 minutes before carving.

Enjoy the succulent flavors of this timeless classic with your loved ones.

## **2. Buttered Hot Cross Buns**

No Easter is complete without some hot cross buns. Soft, buttery, and full of warm spices, these sweet treats are perfect for breakfast, brunch, or an afternoon snack. Making them from scratch is easier than you might think.



To make a batch of these delicious buns, gather these ingredients:

- 2 cups all-purpose flour
- 2 tsp instant yeast
- $\frac{1}{3}$  cup granulated sugar
- $\frac{1}{2}$  tsp salt
- 1 tsp ground cinnamon
- 1 cup warm milk
- $\frac{1}{4}$  cup melted butter
- $\frac{1}{2}$  cup raisins or currants
- For the glaze:  $\frac{1}{4}$  cup powdered sugar and 1 tsp water

Here's a step-by-step guide:

1. In a large mixing bowl, combine flour, yeast, sugar, salt, and cinnamon.
2. Add warm milk and melted butter. Mix until a soft dough forms.
3. Knead the dough for 5-7 minutes until it becomes smooth and elastic.
4. Place the dough in a greased bowl, cover it, and let it rise for about an hour until it doubles in size.
5. Punch down the dough and knead in the raisins or currants.
6. Divide the dough into equal-sized pieces and shape them into buns.
7. Place the buns on a greased baking sheet and let them rise for another 30 minutes.

8. Bake in a preheated oven at 375°F (190°C) for 15-20 minutes or until golden brown.
9. For the glaze, mix powdered sugar and water until smooth. Drizzle the glaze over the slightly cooled buns.

Serve these buttered hot cross buns to your family and friends, and watch them disappear in no time.

### **3. Creamy Potatoes au Gratin**

A delicious side dish can elevate any Easter spread, and what could be better than creamy, cheesy Potatoes au Gratin? This rich and indulgent dish is comfort food at its finest and complements any main course perfectly.



For this recipe, gather these ingredients:

- 4 large potatoes, thinly sliced
- 1 ½ cups heavy cream
- 1 cup grated cheddar cheese
- 2 garlic cloves, minced

- Salt and pepper to taste
- 2 tbsp butter

Follow these steps to make this creamy delight:

1. Preheat your oven to 375°F (190°C) and butter a baking dish.
2. Layer half of the potato slices in the baking dish.
3. Sprinkle minced garlic, salt, and pepper over the potatoes.
4. Dot the potatoes with small pieces of butter.
5. Repeat the process with the remaining potato slices.
6. In a saucepan, warm the cream over medium heat until it starts steaming. Remove from heat.
7. Pour the cream evenly over the potatoes.
8. Sprinkle grated cheddar cheese on top.
9. Cover the baking dish with foil and bake for 50 minutes.
10. Remove the foil and bake for an additional 15-20 minutes or until the top is golden and bubbling.

This creamy and cheesy delight will instantly become a family favorite.

#### **4. Fruity Easter Pavlova**

No Easter dessert table is complete without a show-stopping pastry, and Fruity Easter Pavlova fits the bill perfectly. This meringue-based dessert topped with fresh fruits is light, airy, and absolutely delightful.





Gather these ingredients to create this stunning dessert:

- 4 egg whites
- 1 cup granulated sugar
- 1 tsp cornstarch
- 1 tsp white vinegar

- 1 tsp vanilla extract
- 1 cup heavy cream
- Fresh fruits of your choice (berries, kiwi, passion fruit, etc.)
- Fresh mint leaves for garnish

Follow these simple steps:

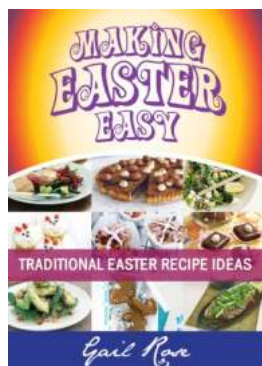
1. Preheat your oven to 275°F (135°C).
2. In a clean mixing bowl, beat the egg whites until soft peaks form.
3. Gradually add sugar, cornstarch, vinegar, and vanilla extract to the egg whites while continuing to beat until stiff peaks form.
4. Spoon the meringue onto a lined baking sheet to form a circular shape.
5. Bake for 1 hour or until the meringue is crisp on the outside and soft on the inside.
6. Remove from the oven and allow it to cool completely.
7. Whip the cream until soft peaks form.
8. Spoon the whipped cream onto the center of the pavlova.
9. Top with your preferred fruits and garnish with fresh mint leaves.

This delightful dessert will not only impress your guests visually but also tantalize their taste buds.

Easter is a time to celebrate and appreciate family, love, and delicious food. By incorporating these traditional Easter recipe ideas into your festivities, you can make your Easter meals easy to prepare and unforgettable for everyone involved.

Remember, the key to a perfect Easter meal is not only the flavors but also the love and joy put into preparing and sharing it with your loved ones. Let these traditional recipes be the highlight of your Easter celebration,

Happy Easter and bon appétit!



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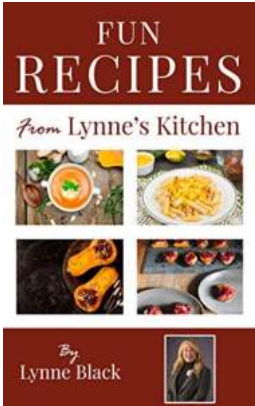
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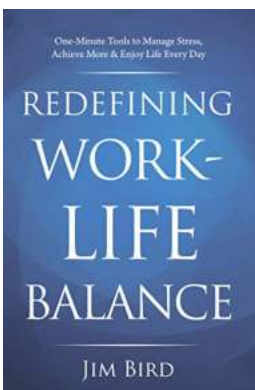
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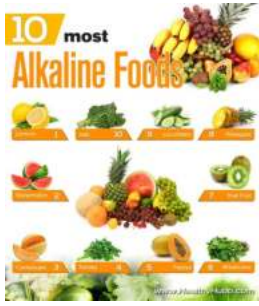
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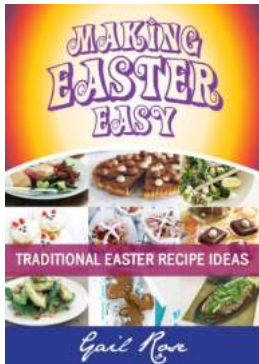
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