

# 10 EASTER DESSERTS

**THE BEST  
DESSERT  
RECIPES  
FOR EASTER**



## 10 Easter Desserts: The Best Dessert Recipes for Easter

### *10 Easter Desserts: The Best Dessert Recipes for Easter*

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## *10 Easter Desserts: The Best Dessert Recipes for Easter*

Letter from the Editor

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Dear Dessert Enthusiasts,

Easter is a time of celebration, filled with family and church gatherings. It is the perfect time to start baking fun, festive desserts. In this eCookbook, *10 Easter Desserts: The Best Dessert Recipes for Easter*, we've brought together some of our editors' favorite Easter dessert recipes. Now you can easily find some fun and beautiful treats to make this year.

We've included traditional Easter treats, such as carrot cakes. Carrot cakes are a classic Easter Dessert, and you can make them so many different ways. You'll find a few of our favorites below. We've also included many fun and colorful new dessert ideas, such as Blue Velvet Easter Bunny Bars. Whatever you may be searching for, these easy Easter dessert recipes will meet all your Easter baking needs.

For more tasty dessert recipes, be sure to visit [TheBestDessertRecipes.com](https://TheBestDessertRecipes.com). While you're there, [subscribe to our free newsletter, \*The Dessert Dish\*](#), to get free recipes delivered to your inbox every week.

Happy Baking!

Sincerely,

*The Editors of TheBestDessertRecipes.com*

Read blog articles about our recipes at [RecipeChatter.com](https://RecipeChatter.com).

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## CARROT CAKE RECIPES

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### GRANDMA'S TRIPLE LAYER CARROT CAKE

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BY [THEBESTDESSERTRECIPES.COM](http://THEBESTDESSERTRECIPES.COM) TEST KITCHEN



Grandma's Triple Layer Carrot Cake is the ultimate carrot cake recipe. Every piece of this cake is tasty. The carrot cake is fluffy and moist, and the cream cheese frosting is creamy, sweet, and incredibly delicious. If you are looking for a filling, impressive cake to bring to your next Easter gathering or family dinner, this carrot cake will steal the show. Grandma's Triple Layer Carrot Cake will be enjoyed by all and may even become a new family favorite recipe.

#### *Ingredients*

##### **For the cake**

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 2 cups sugar
- 1 cup vegetable oil
- 4 eggs
- 2 teaspoons vanilla
- 1 (20-ounce) can crushed pineapple, undrained
- 4 cups loosely packed shredded carrots (about 6 carrots)
- 1 cup shredded coconut
- 1 cup chopped nuts

##### **For the frosting**

- 2 8-ounce packages cream cheese at room temperature
- 2 sticks butter at room temperature
- 2-3 Tablespoons milk
- 2 teaspoons vanilla
- 4 cups sifted powdered sugar
  
- ½ cup chopped nuts for garnish

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### *Instructions*

#### **For the cake:**

1. Preheat oven to 350 degrees F and grease 3 9-inch cake pans. Cut circles from parchment or waxed paper to fit the pans, lay them in the bottom and grease them.
2. Measure flour, baking powder, baking soda, cinnamon and salt into a large bowl and fluff with a fork to mix.
3. Combine sugar, oil, eggs and vanilla in a large bowl and mix with an electric mixer on low until creamy, about 2 minutes.
4. Add the dry ingredients gradually with mixer on low, scraping down the bowl and mixing until all dry ingredients are mixed in.
5. Add the pineapple and carrots and mix on medium low for 1 minute. Stir in the coconut and nuts by hand.
6. Pour batter into the prepared pans and bake for 30-35 minutes. Top of cake should spring back and not leave fingerprints when cake is done; or insert a toothpick in the center. The toothpick should come out clean with no wet crumbs.
7. Remove to a cooling rack for 10 minutes. Turn out cake layers onto cooling racks upside down and carefully peel off the paper liner. Continue to cool completely before assembling the cake.

#### **For the frosting:**

1. In an electric mixer, beat cream cheese, butter, milk and vanilla on medium high until mixed and fluffy, for 2 minutes. Scrape down the bowl with a rubber scraper.
2. Add the powdered sugar gradually and continue to beat until frosting is mixed, adding a bit more milk if necessary to reach spreading consistency.

#### **For the assembly:**

1. Place one layer, top down, on serving plate. Spread with about 1/2 cup frosting up to the edges. Add another layer and spread another cup frosting in a smooth layer up to the edges. Add the final layer, top up, making sure layers are stacked evenly and top is flat and even.
2. Begin the final frosting by spreading a light coating evenly over the sides. Use half of the remaining frosting to spread evenly over the top and then the final half to spread on the sides for a final coat. Using a frosting spatula (sometimes called offset spatula) makes this easiest.
3. Sprinkle top with nuts to garnish and chill for 1 hour before serving for most even slicing.

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### HEAVENLY CARROT CAKE ROLL

BY [THEBESTDESSERTRECIPES.COM](http://THEBESTDESSERTRECIPES.COM) TEST KITCHEN



Carrot cake rolls are ingenious cake creations because you get the perfect mix of frosting and cake in each bite. Rather than having the frosting sit on top of the cake, this Heavenly Carrot Cake Roll has delicious cream cheese filling rolled up inside the homemade carrot cake. This marvelous carrot cake also looks beautiful on a serving platter without requiring too much effort. Instead of stressing out about layers and making your frosting spread perfectly, you can simply roll up your cake, and voila!

#### *Ingredients*

##### **For the Cake:**

- 5 eggs, separated
- 1 cup sugar, divided
- 1/2 teaspoon cream of tartar
- 1/4 teaspoon salt
- 3/4 cup cake flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 2 cups grated carrots

##### **For the Filling:**

- 6 ounces cream cheese at room temperature
- 4 tablespoons butter at room temperature
- 2 cups powdered sugar
- 3 tablespoons orange juice or milk
- 1 teaspoon vanilla extract
  
- 1/2 cup powdered sugar for rolling and for finishing

#### *Instructions*

1. Preheat oven to 350 degrees F. Grease a jelly roll pan (10x15 inches) and place a piece of parchment into it, then turn the paper over and rub with your fingers to be sure the paper is well coated on both sides.

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2. Beat egg whites with an electric mixer until foamy. Add cream of tartar and  $\frac{1}{2}$  cup of the sugar gradually with machine running and continue to beat until stiff peaks form. Set aside.
3. Beat egg yolks with an electric mixer until slightly thickened. Add the remaining  $\frac{1}{2}$  cup sugar and the salt gradually with machine running and continue to beat until light and fluffy, about 3 minutes.
4. In a bowl, sift together the flour, baking powder, cinnamon, nutmeg, and ginger. Add to the egg yolk mixture.
5. Fold the eggs whites and yolk mixtures together and then fold in the carrots until carrots are well distributed. Spoon into the prepared pan, smoothing to an even thickness.
6. Bake 12 minutes or until center of cake feels dry when gently pressed with a finger. Cool on a wire rack for 3 minutes. While cake is cooling, spread a linen (not terry cloth) kitchen towel on the work surface and sprinkle heavily with  $\frac{1}{4}$  cup powdered sugar.
7. Run a knife around the edges of the pan to free the cake, then invert onto the towel. Carefully remove the parchment paper. Pull the short end of the towel over the cake by a few inches and then roll cake and towel into a tight spiral – if the cake splits, just press it together as much as possible. Set the rolled cake on the cooling rack and allow to come to room temperature – one hour (no longer).
8. Meanwhile, make the filling: In an electric mixer, blend the cream cheese and butter until light and fluffy. With the machine running, gradually add the powdered sugar and beat until smooth. Add the juice (or milk) and vanilla until the filling is a thick spreading consistency (like frosting).
9. Carefully unroll the cake and spread the filling on top, going up to within 1 inch along all edges. Using the towel to help with the rolling, again roll the cake and filling tightly, ending with the seam on the bottom. Chill the cake for at least 2 hours, or up to 2 days before serving. When ready to serve, dust the top with the remaining powdered sugar.



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### LIGHTENED-UP CARROT CAKE

BY [THEBESTDESSERTRECIPES.COM](http://THEBESTDESSERTRECIPES.COM) TEST KITCHEN



This Lightened-Up Carrot Cake is a lighter version of the typical carrot cake with cream cheese frosting. You'll get the best of both worlds with this recipe, making a classic Easter dessert recipe without excessive unhealthy ingredients.

**Serves:** 8

**Preparation Time:** 20 min

**Cooking Time:** 20 minutes

#### *Ingredients*

##### **For the Cake:**

- 2 egg whites
- 1 cup all-purpose flour
- 1/2 cup cake flour
- 1 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon fresh grated nutmeg
- 1/2 cup non-fat plain yogurt
- 1/2 cup dark brown sugar
- 3 tablespoons vegetable oil
- 2 teaspoons vanilla
- 1 cup shredded carrot (about 1 large carrot)
- 10 ounces canned pineapple in juice
- 1/2 cup golden raisins (optional)

##### **For the Glaze:**

- 1 1/2 cup powdered sugar
- pinch of salt

#### *Instructions*

1. Preheat oven to 375 degrees F. Spray a 6-cup Bundt cake pan liberally with cooking spray.

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2. Separate eggs while they are cold and let whites stand at room temperature while assembling the rest of the ingredients. (Discard yolks or use for another recipe).
3. Combine flour, cake flour, baking powder and baking soda and the spices in a bowl. Stir with a whisk to mix completely.
4. Drain pineapple, reserving cup of juice for use in the glaze.
5. With an electric mixer on medium high, beat egg whites until foamy, 1 minute. Add yogurt, brown sugar, oil and vanilla, beating until well mixed. Place dry ingredients into a sifter or wire sieve and sift over the egg mixture, then fold lightly until combined. Light fold in carrots, pineapple and raisins.
6. Spoon evenly into the prepared tube pan and bake about 45 minutes, or until cake tests done in the center with a toothpick. Remove to a cooling rack and cool 10 minutes, then gently loosen sides and around the tube using a table knife. Invert cake on a cooling rack and cool completely.
7. When cake is cool, sift powdered sugar and salt into a bowl. Whisk in the juice as needed to make a smooth pourable glaze and add the salt. Place cake on a serving platter and pour glaze over and down the sides of the cake.

**Note:**

If you do not have a 6-cup tube pan, use an 8 x 8 bake pan instead.

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### HEAVENLY CARROT CAKE POKE CAKE

BY [THEBESTDESSERTRECIPES.COM](http://THEBESTDESSERTRECIPES.COM) TEST KITCHEN



This is the perfect way to spice up your usual carrot cake recipe. You can use your favorite carrot cake from scratch, or simply use a box mix to make this Heavenly Carrot Cake Poke Cake. The real icing on the cake is... well, the icing on this cake. The whipped cream cheese caramel frosting is to die for. The holes in this poke cake allow the frosting to soak into the cake, making it perfectly moist. You won't be able to stop eating this amazing creamy carrot cake.

#### *Ingredients*

- 1 carrot cake mix with pudding, and the ingredients needed per box instructions
- 1 (14-ounce) can sweetened condensed milk
- 1 (12-ounce) container frozen whipped topping, thawed
- 8 ounces whipped cream cheese, at room temperature
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1/2 cup caramel ice cream topping
- 1 cup coarsely chopped pecans

#### *Instructions*

1. Preheat oven, prepare and bake the cake in a 9x13-inch baking pan as package directs. Immediately poke holes into the cake using the handle of a wooden spoon pushed completely to the bottom of the bake pan. Pour the sweetened condensed milk over the top and into the holes. Let cake cool for 10-15 minutes.
2. Meanwhile, in a large bowl, whip the cream cheese until smooth, then beat in the whipped topping and vanilla only briefly just until well mixed. Spread topping over the cake in an even layer. Cover with plastic wrap and refrigerate overnight.
3. When ready to serve, drizzle with the caramel and sprinkle with pecans. Store cake in the refrigerator.

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### PETER COTTONTAIL CARROT CAKE BARS

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BY COLLEEN FROM [THE SMART COOKIE COOK](#)



Hop on down the bunny trail with a batch of Peter Cottontail's Carrot Cake Bars. This Easter dessert recipe features one of the most beloved Easter flavors: carrot cake. The bars are incredibly dense and flavorful, thanks to the cake mix. Easter candies give the bars bursts of pastel colors as well as flavor depth. The best part about this recipe is that it's easy to whip up, leaving you more time to spend with your family. Easter just wouldn't be complete without a tray of these sweets.

#### *Ingredients*

- 1 box carrot cake mix (I used Betty Crocker Super Moist)
- ½ cup (1 stick) butter, softened
- 2 eggs
- 2 tsp. vanilla extract
- ½ cup White Chocolate M&Ms,\* plus more for topping
- ½ cup Carrot Cake M&Ms\*
- ½ cup Easter sprinkles, divided

#### *Instructions*

1. Preheat oven to 350 degrees F. Spray a 9×13-inch pan with nonstick spray.
2. In a medium mixing bowl, beat together cake mix, butter, eggs, and vanilla on low speed just until well-combined. Fold in the M&Ms and half of the sprinkles (1/4 cup).
3. Transfer batter to prepared pan (it will be thick like cookie dough). Spray your hands or a spatula with nonstick spray and press the batter down into an even layer (push batter to the edges, but it doesn't need to shape to the pan perfectly). Sprinkle with a generous ¼ cup more White Chocolate M&Ms and the remaining sprinkles. Press down lightly.
4. Bake for 20-25 minutes or until puffed and set and a knife inserted in the center comes out with a few crumbs (it shouldn't be too gooey anymore). Let cool completely then cut into squares. Store in an airtight container.

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### COCONUT DESSERT RECIPES

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#### WHITE CHOCOLATE COCONUT MACAROONS

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BY TESS FROM [SLOW COOKING KITCHEN](#)



These White Chocolate Coconut Macaroons will make you feel as though spring is just around the corner, no matter what season it is. The coconut and almond flavors give this sweet treat a light taste, while the white chocolate is the perfect complement to the coconut cookie. These cookies look delightful when served on a platter, but they are surprisingly easy to make. Macaroons are perfect to eat with tea or coffee in the afternoon, or for dessert when you want to bring the flavors of spring into your home.

#### *Ingredients*

- 1 (14-ounces) bag shredded coconut
- 1 can (14-ounces) sweetened condensed milk
- 1 cup almonds, chopped
- 2/3 cup all-purpose flour
- 2 teaspoons almond extract
- 1/2 teaspoon salt
- 2 blocks Almond Bark (white chocolate flavor)

#### *Instructions*

1. Preheat oven to 325 degrees F.
2. In a medium bowl, combine coconut, flour and salt. Add almond extract and condensed milk and stir with spoon. Drop rounded spoonful onto parchment paper lined cookie sheets. Bake for 15 to 17 minutes, or until a light golden brown. Cool on rack completely.
3. Melt almond bark in a microwave safe bowl, on 50% power, for 30 seconds at a time. Do NOT overheat. Chop almonds in food processor.
4. Dip bottom of macaroon cookies in white chocolate, then almonds and place on wax paper to set. Drizzle remaining chocolate over tops of cookies. Allow chocolate to set before indulging.

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### SO SIMPLE COCONUT MACAROON BARS

BY [THEBESTDESSERTRECIPES.COM](http://THEBESTDESSERTRECIPES.COM) TEST KITCHEN



These coconut macaroon bars are a dream come true. They are easy to make, perfectly sweet, and utterly irresistible. This easy coconut dessert recipe is sure to be a crowd pleaser. It is also the ideal spring dessert. It is simple and is loaded with the refreshing, tropical taste of coconuts. These dessert bars taste just like coconut macaroons!

**Preparation Time:** 10 min

**Cooking Time:** 30 min

#### *Ingredients*

- 3 ½ cups sweetened, flaked, coconut
- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon vanilla bean paste or vanilla extract
- 1 (8-ounce) tube refrigerated crescent rolls
- 1 ½ cups semi-sweet chocolate chips
- 1/3 cup heavy cream
- ½ cup sliced almonds, toasted

#### *Instructions*

1. Preheat the oven to 350 degrees F.
2. Line a 9x13-inch baking dish with parchment paper and spray with cooking spray.
3. Place half of the coconut over the bottom of the baking dish.
4. Combine the sweetened condensed milk with the vanilla.
5. Drizzle half the mixture over the coconut.
6. After opening the crescent dough, roll it out. Pinch together the seams of the dough to form one sheet.
7. Carefully place the dough in the baking dish over the coconut layer.
8. Drizzle the remaining condensed milk mixture over the dough and sprinkle remaining coconut on top.

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9. Bake 30-35 minutes until golden brown. Allow pan to cool.
10. Heat heavy cream. Pour cream over the chocolate chips and mix well.
11. Drizzle the chocolate over the bars. Sprinkle toasted almonds on top. Cut into bars.



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### MORE EASTER DESSERT RECIPES

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### ONE-BOWL BLUE VELVET EASTER BUNNY BARS

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BY COLLEEN FROM [THE SMART COOKIE COOK](#)



One Bowl Blue Velvet Easter Bunny Bars are sure to brighten up your Easter dessert tray or table! This delicious dessert bar recipe is made with blue velvet cake mix, which is just one of the ingredients that gives each bar its bright blue color. Spring-colored chocolate chips as well as delicious Easter candies add little pops of bright, pastel colors throughout the bars.

#### *Ingredients*

- 1 box Duncan Hines Blue Velvet cake mix
- 1 stick (1/2 cup) butter, softened
- 2 eggs
- 2/3 cup Nestle Springtime chocolate chips
- 1 cup Cadbury mini eggs

#### *Instructions*

1. Preheat oven to 325 degrees. Spray a 9×13-inch pan with nonstick cooking spray and line with parchment paper.
2. In a standing mixer, beat together cake mix, butter, and eggs on low speed until it starts to come together. Turn speed up to medium just until well-combined. Batter will be very thick.
3. Mix in chocolate chips on low speed until evenly distributed. Transfer mixture to prepared pan and use wax paper or parchment paper to pat down into an even layer, spreading dough out as close to the edges of the pans as you can.
4. Bake 35 minutes then pull pan from oven. Stick the Cadbury eggs into the top of the bars so they're embedded. Return to oven for another 5-10 minutes or until a toothpick inserted into the center comes out clean.
5. Let cool completely then cut into squares. Store in an air-tight container for up to 4 days.

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### OLD-FASHIONED STRAWBERRY SHORTCAKE

BY LAUREL FROM [BREAD & WITH IT](#)



You just can't beat a classic. Out of all of the strawberry shortcake recipes in the world, Old-Fashioned Strawberry Shortcake is definitely one of the best. A homemade fresh strawberry mixture is spooned on top of a biscuit-like shortcake to create a dessert that you won't be able to stop craving. While the shortcakes look difficult to make, they're actually very easy to whip up. This is the perfect weeknight dessert, but it's also great for sharing with friends. You won't find a more delicious strawberry shortcake recipe than this!

**Serves:** 8

**Cooking Time:** 15 min

#### *Ingredients*

- 1 1/2 cups all-purpose flour
- 1/4 cup sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup cold butter
- 1 egg, slightly beaten
- 1/2 cup dairy sour cream
- 2 tablespoons milk
- 5 cups sliced strawberries
- 3 tablespoons sugar
- 1 recipe Whipped Cream

#### *Instructions*

1. Preheat oven to 400 degrees F. Lightly grease a baking sheet; set aside. In a medium bowl combine flour, the 1/4 cup sugar, the baking powder, baking soda, and salt. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. In a small bowl combine egg, sour cream, and milk. Add to flour mixture, stirring with a fork just until moistened.
2. Drop dough into eight mounds onto prepared baking sheet. Bake for 12-15 minutes or until golden. Transfer to a wire rack; let cool.

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3. Meanwhile, combine 4 cups of the strawberries and the 3 tablespoons sugar. Using a potato masher, mash berries slightly; set aside. To serve, split shortcakes in half; fill with strawberry mixture and Whipped Cream. Top with remaining sliced strawberries.

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### RESURRECTION ROLLS

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#### THEBESTDESSERTRECIPES.COM TEST KITCHEN



These delicious dessert rolls perfectly capture the spirit of Easter. Your family can use this simple recipe to remember and celebrate the Resurrection. When you prepare this Easter dessert recipe, you wrap a marshmallow in sugared crescent roll dough and then bake it.

When the rolls are done, the marshmallows have disappeared, leaving the rolls' centers empty! This family friendly recipe can celebrate Easter and provide a tasty cinnamon marshmallow dessert for you and your family.

#### *Ingredients*

- 1 can refrigerated crescent rolls
- 8 large marshmallows
- 5 tablespoons butter
- 2 teaspoons cinnamon
- 3 tablespoons sugar

#### *Instructions*

1. Preheat the oven to 375 degrees F.
2. Melt butter in a small, shallow dish. Combine melted butter with sugar and cinnamon.
3. Roll out crescents. Dip a marshmallow in the butter cinnamon sugar mixture then place it in the center of the crescent. Fold up the top two corners then roll the crescent up to the skinny end. Seal edges tightly and repeat with remaining crescents and marshmallows.
4. Place crescents on a rimmed baking sheet lined with parchment paper. Brush remaining butter sugar mixture top of the crescents. Place in the oven and bake for 11-13 minutes or until crescents are light golden brown and puffy.

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