

CRACK INTO EASTER WITH
SUNNY QUEEN!





EASTER BUNNY SALAD

INGREDIENTS:

FOR THE SALAD

- ✓ 1/2 an avocado, sliced into wedges
- ✓ 2 baby cucumbers, sliced
- ✓ 5 snow peas, sliced length-ways
- ✓ dill & basil, for garnish
- ✓ dressing of your choice
- ✓ salt & pepper

FOR THE BUNNY

- ✓ 1 Boiled Sunny Queen Free Range Egg
- ✓ beetroot juice, to dye the egg
- ✓ currants, for eyes
- ✓ rosemary sprigs, for whiskers

METHOD:

1. Place boiled egg into beetroot juice for 3-5 minutes. Remove, pat dry and set aside.
2. Arrange salad in a bowl and top with dressing.
3. Slice your egg into pieces and arrange the bunny in the centre of the salad. Enjoy!



BAKED EGG BASKETS

INGREDIENTS:

- ✓ 12 Sunny Queen Free Range Eggs
- ✓ 12 slices of bread, crusts removed
- ✓ spinach
- ✓ bacon, diced & lightly fried
- ✓ chives, chopped
- ✓ salt & pepper

METHOD:

1. Preheat oven to 180°C and lightly spray a muffin tin with oil.
2. Gently roll each bread slice flat with a rolling pin and set aside.
3. Lightly spray a muffin tin with oil and push a slice of bread in each cup.
4. Top with spinach leaves, bacon, and an egg.
5. Season with salt & pepper and bake for 10 minutes until the egg is just set and the bread is golden.
6. Sprinkle with chives and serve.



CARROT CAKE

INGREDIENTS:

FOR THE CAKE

- ✓ 3 Sunny Queen Free Range Eggs
- ✓ 2 loosely packed cups of grated carrot
- ✓ 1/2 cup coconut oil, melted
- ✓ 1/2 cup maple syrup
- ✓ 1/2 cup plain Greek yoghurt
- ✓ 1 tsp vanilla extract
- ✓ 2 cups oat flour
- ✓ 1/3 cup roughly chopped walnuts
- ✓ 1 tsp baking powder
- ✓ 1/2 tsp baking powder
- ✓ 3 tsp ground cinnamon
- ✓ 1 tsp ground ginger
- ✓ 1/2 tsp ground nutmeg
- ✓ 1/4 tsp sea salt

DECORATE WITH
WALNUTS, SHREDDED
COCONUT & EDIBLE
FLOWERS

FOR THE ICING

- ✓ 250g block of cream cheese, softened
- ✓ 1/4 cup plain Greek yoghurt
- ✓ 2 tbs maple syrup
- ✓ 1 tsp vanilla extract
- ✓ squeeze lemon juice



CARROT CAKE

METHOD:

1. Preheat oven to 175°C and line a round 10 inch cake tin with baking paper.
2. In a mixing bowl, place carrots & all wet ingredients. Mix until well combined.
3. In another bowl, combine all the dry ingredients. Whisk together to break up lumps.
4. Add the dry ingredients into the wet and beat with a hand mixer until just combined.
5. Pour the batter into the cake tin & bake for 25-30 minutes.
6. Cool in a tray for 10 minutes and then transfer to a wire rack to cool completely.
7. To make the icing, add all ingredients into a medium sized bowl.
8. Using an electric mixer, beat until combined & smooth.
9. Spread icing on the cooled cake and decorate with walnuts, shredded coconut & edible flowers.
10. Serve or store in the fridge until ready to serve.



"GOODNESS COMES IN MANY
SHAPES AND SIZES"

Visit us at www.sunnyqueenfoodservice.com.au or call 1300 834 703