

## **Delicious Easter Recipes: Easter Dinner – Easter Breakfast – Easter Dessert**

For many people, the Easter holiday brings to mind spring and traditional Easter Sunday celebrations. Naturally, no Easter celebration is complete without a huge holiday dinner, and after a long observation of Lent, folks are more than ready to dig in to some favorite Easter dinner recipes. Whether they observe Lent or not, families love nothing more than to spend time together enjoying their Easter dinner.

Regardless of how you spend your day, Easter Sunday Dinner is a great time to try some delicious Easter Recipes. Here are some traditional and new Easter Recipes your family will love.

### **Family Favorite Easter Ham**

12-14 lb. cooked whole ham with bone in  
20 oz. can crushed pineapple, undrained  
1/2 c. apple jelly  
2 tbsp. lemon juice  
1 tbsp. cornstarch  
1/2 tsp. ground cinnamon

Put all ingredients, except ham, in a saucepan. Stir until cornstarch dissolves. Bring to a boil. Simmer about 1 minute. Place ham in a cooking bag. Pour sauce over ham in the bag. Bake 2 1/2 to 3 1/4 hours at 325 degrees.

### **Royal Easter Breakfast**

1 1/2 c French Bread cubes  
1/2 lb. cooked ham  
1 package frozen chopped spinach, thawed, drained  
12 cherry tomatoes, sliced in half  
8 oz cheddar cheese, shredded  
8 eggs  
1 c milk  
1 tsp dried mustard  
1/4 tsp pepper

Line a buttered 9x13x2 inch baking dish with bread cubes. Layer the sausage, spinach, tomatoes and cheddar cheese over the bread. Whisk together the eggs, milk, mustard and pepper. Pour the egg mixture over the cheese layer. Chill, covered, for at least 1 hour and up to 10 hours. Bake, uncovered, at 350 F for 30-40 minutes or until lightly browned. Serves 8.

### **Easter Sunday Strawberry Pie**

1 1/4 c. crushed round Ritz type crackers  
1 - 8 oz. pkg. cream cheese, softened  
2 tbsp. milk  
1 pkg. instant vanilla pudding  
1 - 4 1/2 oz. non dairy whipped topping, thawed  
1/4 c. melted butter  
2 tbsp. sugar

1 c. strawberries, halved  
1 1/2 c. cold milk

Roll out crumbs, mix with melted butter. Bake in 8 x 8 cake pan at 375 degrees for 8 minutes. Beat cream cheese with 2 tablespoons sugar and 2 tablespoons milk. Spread over crumbs, spread strawberries over cream cheese layer. Beat pudding and 1 1/2 cups milk until well blended, fold in 1 cup Cool Whip. Spoon over strawberries. Chill 2 hours.

This Easter, plan some tasty dinner, breakfast and dessert recipes that your friends and family will talk about for years to come.

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