



### Homemade Easter Treats

*I make these homemade Peeps treats every year and they have always been a big hit! Much better than store bought Peeps.*

#### Tools and Materials

Rimmed baking sheet or several small bowls  
Fine crystal colored sugar or turbinado sugar  
Luster dust or sparkle dust (optional)  
Piping bag and tips  
[Marshmallow for Piping](#) recipe  
Black icing for eyes and nose

#### Directions:

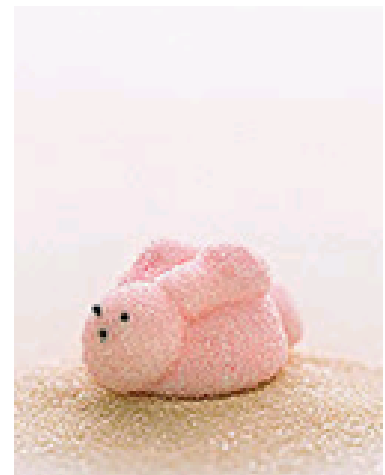
Fill rimmed baking sheet or small bowls with about 1 1/2 cups sugar. If desired, color white sugar by stirring in luster dust or sparkle dust a little at a time. Pipe shapes onto sugar. Bunnies and chicks must be completed one at a time.

#### To Make Bunnies

1. Pipe a small marshmallow mound onto sugar, about 1 1/2 inches long and 1/2 inch tall. Pipe two smaller mounds on either end for the head and tail.
2. Pipe the ears, starting from the top of the head onto the body, pulling forward and off to finish. With a damp finger, pat down any marshmallow spikes formed from piping.
3. Immediately sprinkle sugar over the entire surface of the bunny. Allow a few minutes for the shape to set.
4. Pipe on a royal-icing face with a #1 Ateco icing tip; lift bunny out of sugar with a spoon or small offset spatula. Place in a parchment-lined airtight container until ready to serve, or for up to 2 weeks.

#### To Make Chicks

1. Pipe an oval shape onto sugar, about 1 inch wide, tapering the end and pulling upward to finish with the tail.
2. For the head, pipe a mound on the end opposite the tail, about the width of the body, pushing toward the tail and up. Pull away from the head to form the beak.
3. Immediately sprinkle sugar over the entire surface of the chick. Allow a few minutes for the shape to set.
4. Pipe on royal-icing eyes with a #1 Ateco icing tip; lift chick out of sugar with a spoon or small offset spatula. Place in a parchment-lined airtight container until ready to serve, or for up to 2 weeks.



Source: Martha Stewart