



## Easter Treats

### Description

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I came across these adorable Cake Pop Easter Eggs in chocolate nests on the blog [Thistlewood Farms](#). It's one of my favorite blogs which I wrote about [here](#) that I just recently started following. I'd love to sit with KariAnne on her front porch and drink sweet tea. [Thistlewood Farms](#) is full of inspiration. Her website, projects and home look perfect, but I love that she shares her mistakes in [this post](#) about how the Easter Egg Cake Pops came to be. She's able to take an imperfect outcome and turn it into something adorable. I could use more of that mindset and attitude. I laughed when I

read her post because I've made cake pops before and they aren't as easy as they look. I purchased the [Babycakes Cake Pop Maker](#) for my daughter last Christmas and it does help with the baking part of it. Now if someone could just invent a magic wand to do the decorating I'd be in business. The cute decorating is what requires patience which isn't one of my strengths. You can get the recipe for KariAnne's Easter Egg Cake Pops [here](#).

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I found this [recipe](#) on pinterst. Dorothy at [Crazy for Crust](#) is the baker behind these delicious looking muffins. [Crazy for Crust blog](#) is a feast for the eyes. Since Iâ€™m currently doing The Shred Diet I couldnâ€™t spend too much time on her site. There are several things Iâ€™d like to make though and will spend more time browsing later. I love peanut butter, and I love Cadbury Eggs so I was delighted

when I found her post. I will be making these for Easter and temporarily indulging in my sweet tooth. You can get the recipe [here](#).

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