

we might be tiny
Happy Easter



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From the Easter Bunny and egg hunts to egg decorating and Easter trees, every family has its own unique Easter traditions which are enjoyed each year. As our little ones get excited about what surprises our furry floppy-eared friend will leave for them, it can often be an extremely chocolatey affair. However, it is incredibly easy to supercharge these Easter treats with healthier, way more nourishing but equally delicious, ingredients.

Here are a few of our favourite recipes for you to enjoy with your kiddiwinks this Easter. Serve them up in any of the We Might Be Tiny's beautiful and functional tableware and we guarantee you will have some eggstremely happy kiddos!

Made from independently tested toxic-free, EU-certified, food grade silicon, the range is super versatile (coping with freezing temperatures and soaring heat) and comes in lots of gorgeous and playful colours. We think the bunny Placies and Stickies in particular would make a perfect addition to any table setting this Easter so if you haven't started your collection yet, maybe it's time to hop (sorry, we couldn't resist!) online and start enjoying the We Might Be Tiny range with your family.





Potato Roses

Makes 4 roses | Prep 25 minutes

Ingredients

- 3 large potatoes, peeled
- 50 g butter, melted
- 1 tbsp nutritional yeast
- 1 tsp Italian seasoning
- salt and pepper

Method

Preheat oven to 180 C and prepare We Might Be Tiny cupcake cases.

Thinly slice the potatoes using a mandolin slicer if possible.

Place the potato slices into a bowl with the melted butter, nutritional yeast, Italian seasoning, salt and pepper, and mix thoroughly to ensure that all sides are coated.

Lay out about 10 slices of potato in a row, overlapping the slices slightly. Start at one end and carefully roll them up. Place the rolled-up potato into a cupcake case.

Repeat with remaining potato slices to make 3 more roses.

Bake for 40 minutes or until potato is tender and golden. Serve warm.

Store

Make fresh.

Stuffed 'Carrot' Croissants

Makes 12 'Carrots' | Prep 45 minutes

Ingredients

CHICKEN SALAD

750 g (3 cups) chicken, cooked, cooled, and cut into chunks

1 celery stick, cut finely

125 ml (½ cup) Greek yogurt

2 tbsp honey

1 tbsp Dijon mustard

2 tbsp olive oil

CARROT CROISSANTS

2 sheets puff pastry, defrosted

Method

CHICKEN SALAD

Combine all ingredients in a medium-sized bowl and stir to combine. Set aside.

CARROT CROISSANTS

Preheat oven to 180 C and line a baking tray with parchment paper.

Roll sheets of foil into cone-shaped moulds.

Place pastry on work surface and using a sharp knife, cut the pastry into small semicircles (approximately 10 cm in length).

Wrap one semicircle around each foil mould to create carrot shape before placing on prepared baking tray.

Repeat with remaining pastry strips. Bake for 10-12 minutes or until golden. Transfer to cooling rack and allow to cool completely before removing foil moulds.

Spoon chicken salad mixture into cavity of each carrot. Top with 2 sprigs parsley for carrot top.

Store

Make fresh.





Chook 'n' Green Dip

Makes 180 ml (1.5 cups) | Prep 5 minutes

Ingredients

5 g (¼ cup) basil
5 g (¼ cup) mint
5 g (¼ cup) parsley
handful of chives
1 squirt of lemon juice
125 ml (½ cup) Greek yogurt
half a large avocado
salt and pepper to taste

Method

Roughly chop the herbs.

Add herbs and all remaining ingredients to a high-speed food processor and blitz until smooth, scraping down the sides as you go. Season to taste.

Serve the dip with steamed asparagus spears and fried egg on your favourite Stickie plate.

Store

Make fresh.



Brownie Sheep Muffins

Makes 12 muffins | Prep 45 minutes

Ingredients

CUPCAKES

125 ml (½ cup) maple syrup
125 g butter, softened
2 eggs
250 g (2 ½ cups) light spelt flour
4 tbsp raw cacao powder
2 tsp baking powder
100 g (½ cup) dark chocolate chips
100 ml (½ cup) milk

TOPPING

140 g (1 cup) dates, soaked
60 g (½ cup) almonds
60 g (½ cup) cashews
15 g (¼ cup) desiccated coconut
25 g (½ cup) raw cacao powder
pinch of salt

125 ml (½ cup) whipping cream

Store

Make fresh.

Method

CUPCAKES

Preheat oven to 170 C and line a muffin tray with We Might Be Tiny cupcake cases.

In a bowl cream together the butter and sweetener with a handheld mixer for 2-3 minutes. Add eggs and cream again for another 5 minutes.

Add flour, cacao powder, and baking powder. Mix for 5 minutes before adding milk and mixing again until combined. Add chocolate chips and stir through by hand.

Pour batter into cupcake cases and bake for 12-15 minutes or until skewer comes out clean. Allow to cool completely before decorating.

TOPPING

Place all ingredients into a high-speed food processor and blitz until a sticky dough is formed.

Shape small amounts of mixture into small ovals for faces and even smaller ovals for ears. Best prepared ahead of time and allowed to firm up in fridge before placing on top of cupcakes.

Whisk cream until thickened and use piping cone to pipe out evenly onto cupcakes. When ready to serve, place sheep 'faces' and 'ears' on top.

Shepherds' Pie

Makes 6 Snackies | Prep 20 minutes

Ingredients

FILLING

- 1 tbsp olive oil
- 1 onion, finely diced
- 1 garlic, finely diced
- 500 g lamb mince
- 2 carrots, peeled and grated
- half a large zucchini, grated
- 1 small red capsicum, finely diced
- 400 g (1 can) diced tomatoes
- 1 tbsp tomato paste
- 1 tbsp stock concentrate
- ¼ tsp cinnamon
- 1 tsp oregano
- ½ tbsp balsamic vinegar

TOPPING

- 750 g potatoes, cut into large chunks (peeling optional)
- 125 ml (½ cup) milk
- 30 g butter
- salt and pepper to taste
- 100 g (1 cup) cheese, grated (optional)

Method

Preheat oven to 180 C.

Heat oil in a large frying pan over medium-high heat. Add onion, and sauté for 5 minutes or until softened. Add garlic, carrot, zucchini, and capsicum, and sauté for a further 5 minutes.

Add lamb mince and cook for 5-10 minutes, stirring frequently to break up lumps.

Add diced tomatoes, tomato paste, stock, oregano, cinnamon, and balsamic vinegar, and stir to combine.

Allow mixture to come to the boil. Reduce heat to low and cook, stirring occasionally, for 10 minutes or until the sauce thickens.

Meanwhile, cook potato in boiling water for 12 minutes or until tender. Drain well. Return to the pan and mash until smooth. Add milk and butter and stir to combine. Season to taste.

Spoon lamb mixture into Snackies. Top with mash. Use the back of a fork to even out and add texture to the topping. Sprinkle grated cheese evenly if using. Bake for 20 minutes or until golden.



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Bunny Pancakes



Makes 4 -5 large pancakes | Prep 20 minutes

Ingredients

3 eggs
8 ½ fl oz milk
7 oz white spelt flour
ghee/coconut oil for baking

Method

Whisk together the eggs, milk, and flour until smooth.
Heat a little ghee in a frying pan and scoop in pancake batter.
Cook for 2 - 3 minutes until small bubbles form on the surface of the pancakes.
Flip and cook on the opposite sides for 1 - 2 minutes, or until golden brown.
Top with jam or/and yogurt and sprinkle with anything that makes you happy.

Notes

Enjoy gluten-free and dairy-free pancakes by using gluten-free flour and non-dairy milk but the eggs are a must.

Store

Make fresh.

Capsicum Hummus & Bunny Fuel

Makes 6 servings | Prep 30 minutes

Ingredients

2 medium red capsicum
8 ½ oz chickpeas, cooked
equates to one tin
2 fl oz lemon juice
1 tbsp tahini
1 clove garlic, minced
½ tbsp cumin
salt to taste
olive oil

Method

Preheat oven to 350 F.

Remove core of capsicum then cut into large flat pieces. Arrange pieces, skin-side up, on baking tray and drizzle with olive oil. Place in oven and roast for 10 - 15 minutes or until skin has charred slightly. Set aside and allow to cool.

Add chickpeas, tahini, garlic, cumin, lemon juice, and cooled capsicum to high-speed food processor and blitz until smooth. Add small amounts of olive oil and blitz again until desired consistency is achieved.

Taste for salt and add as needed. Transfer hummus to a bowl and serve with chopped veggies and crackers.

Store

Store in an airtight container and refrigerate for up to five days.



Peanut choco-crunchy eggs

Makes 10 eggs | Prep 15 minutes

Ingredients

5 oz almonds, roasted
5 oz dates, pitted
4 oz peanut butter
1 ½ oz buckwheat kernels
1 tbsp maple syrup
1 tsp vanilla extract
¼ tsp salt
3 ½ oz dark chocolate, broken into chunks

Method

Line a tray with parchment paper.

In a bowl, soak the dates in boiled water for around 10 minutes. Drain then set aside.

Place the almonds in a high-speed food processor and blitz until it is a coarse meal.

Add all remaining ingredients except chocolate and process until a dough forms. The mixture should be crumbly but sticky enough to hold its shape.

Taking one tablespoonsful of mixture at a time, use your hands to shape into small eggs. Place on lined baking tray and place in fridge for 1 - 2 hours to firm up.

Melt the chocolate and drizzle over each egg with a spoon. Allow to set in fridge before serving.

Store

Store in an airtight container in fridge for a week.



Spaghetti Nests

Makes 12 full-size or 24 mini nests | **Prep** 35 minutes

Ingredients

5 oz angel hair spaghetti
2 eggs, whisked
2 ½ oz parmesan, grated
2 tbsp red pesto
olive oil

Method

Preheat oven to 350 F and grease muffin tray.

Cook spaghetti as per instructions on packet.

Meanwhile combine egg and parmesan in a large bowl.

Once cooked, drain spaghetti in colander, return to pan, and stir through the pesto.

Transfer spaghetti to the bowl and mix well to combine with egg and parmesan mixture.

Using a fork, twirl small amounts of spaghetti at a time, and place in the wells of the muffin tray.

Place in oven and bake for 20 - 25 minutes or until pasta is lightly browned. Allow to cool slightly before taking out of tray.

Serve with fresh basil leaves and bocconcini.

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Chickpea Flan Bites

Makes 1 medium sized tray | **Prep** 15 minutes

Ingredients

- 7 oz chickpea flour
- 20 fl oz water
- 2 tbsp nutritional yeast
- 4 tbsp olive oil
- 2 tbsp Italian herbs
- 1 onion
- 3 mushrooms
- 2 oz corn
- 3 oz green peas
- 2 kale leaves
- 1 red capsicum

Method

Preheat oven to 350 F and grease a baking tray.

Add the flour, water, nutritional yeast, 2 tablespoons of olive oil, and herbs to a large mixing bowl. Stir well to combine until a smooth batter forms. Pour into baking tray and set aside.

Finely chop onion, mushrooms, kale, and capsicum. Heat a frying pan over a high heat. Once hot, add 2 tablespoons of olive oil and heat until very hot. Add the vegetables and stir-fry for 2 - 3 minutes. Remove from heat and sprinkle vegetables evenly over the chickpea batter.

Place in oven and bake for 20 - 25 minutes or until golden. Allow to cool slightly before serving.

Store

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Hot Cross Poddies

Makes 9 buns | **Prep** 3 hours (includes resting time)

Ingredients

BUNS

14 oz white spelt flour
8 ½ fl oz milk of choice
¼ oz sachet of dried yeast
½ tsp allspice
1 tsp cinnamon
1 tsp vanilla extract
3 tbsp maple syrup
zest of 1 orange
3 ½ oz sultanas
1 tbsp coconut oil

CROSSES

2 oz white spelt flour
4 ½ tbsp water

Method

Grease poddies mould.

Gently heat milk in a pan over a medium heat until lukewarm.

Remove from heat, add yeast and maple syrup. Stir to combine. Set aside for 10 - 15 minutes until mixture starts to foam.

In a large bowl combine flour, spices, zest, and sultanas. Add yeast mixture, oil, and vanilla extract. Mix until a sticky dough begins to form.

Knead dough on floured surface for 10 minutes until smooth and stretchy.

Place in a large, greased bowl then cover and leave in a warm place to rise for an hour until doubled in size.

Transfer to a floured surface and divide into 9 portions. Place into poddies mould, cover with a tea towel, and allow to prove for an hour.

Preheat oven to 350 F. Make cross mix by sifting flour into a bowl, adding water, and mixing until a smooth paste forms.

When poddies are ready for the oven, pipe cross mixture to form crosses on the top. Bake for 20 - 25 minutes until golden.

Remove from oven and brush with maple syrup to glaze. Allow to cool before serving.

Store

Make fresh.

Carrot Cake Smoothie

Makes 25 fl oz | Prep 5 minutes

Ingredients

9 oz cups banana*
equates to two and a half medium bananas

5 oz carrot, peeled and grated
equates to one and a half medium carrots

14 ½ fl oz almond milk or milk of your choice

1 tsp vanilla extract

1 medjool date

¼ tsp cinnamon

⅛ tsp ginger

⅛ tsp nutmeg

* frozen is best for a nice, chilled smoothie

Method

Place all ingredients in blender and blend until smooth. Serve immediately or chill in the refrigerator to enjoy later.

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Bunny Fruit Salad

Makes 1 Bunny Stickie Plate | Prep 5 minutes

Ingredients

16 oz fresh pineapple, finely diced
equates to one half pineapple
fruits of choice

Method

Cover the base of the Stickie Plate with an even layer of little pineapple pieces.

Using your chosen fruits, arrange for ears, eyes, nose, and whiskers.

Serve and enjoy.

Store

Make fresh.



Chocolate & Peanut Butter Cup

Makes 6 Frosties | **Prep** 5 minutes

Ingredients

120 g (1 cup) banana, chopped into chunks
(overripe is best)
equates to 1 large banana

240 ml (1 cup) tinned coconut milk

2 tbsp cocoa powder

1 tsp vanilla extract

6 medjool dates

60 ml (¼ cup) peanut butter

Method

Place all ingredients into a high-speed food processor and blitz until smooth.

Pour into Frosties and place in freezer for at least four hours.

Store

Up to three months in freezer.



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Those who might be at risk from the effects of salmonella, E. Coli and listeria poisoning (the elderly, pregnant women, young children and those suffering from immune deficiency diseases) should consult their doctor with any concerns before consuming raw eggs or raw milk. Never leave children unattended at mealtimes.

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