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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 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.





Hasselback Potato Nests

Makes 8 potatoes | Prep 1 hour

Ingredients

8 small potatoes
2 tbsp olive oil
2 tsp Italian herb mix
salt and pepper

Method

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

Wash and dry the potatoes. Using a sharp knife, cut parallel slits into each potato, stopping just before you cut through so that the slices stay connected at the bottom. Space the slices 5 mm apart.

Arrange potatoes on baking tray then drizzle with olive oil, ensuring that oil gets into the slits.

Season with herbs, salt and pepper then bake for 40-50 minutes or until potatoes are crispy on the edges.

Best served straight from the oven while the edges are at their crispiest.

Store

Make fresh.

Beetroot and Choc Muffins

Makes 16 muffins | Prep 30 minutes

Ingredients

150 ml ($\frac{2}{3}$ cup) extra virgin olive oil
60 ml ($\frac{1}{4}$ cup) maple syrup
50 g ($\frac{1}{3}$ cup) dark chocolate, broken into pieces
250 g (2 cups) raw beetroot, grated *equates to 3-4 medium sized beetroots*
3 eggs, whisked
200 g (1 $\frac{3}{4}$ cups) light spelt flour
2 tsp baking powder
5 tbspc cacao powder
pinch of salt

Method

Preheat oven to 180 C and line a muffin tray with We Might Be Tiny Muffin Cups.

Warm the oil in a saucepan over a very low heat. Add the maple syrup and chocolate pieces and stir until the chocolate has completely melted. Remove from the heat.

Add grated beetroot and stir to combine. Add eggs and stir again.

In a separate bowl, sift the flour, baking powder, cacao powder, and salt together and stir into beetroot mixture.

Evenly pour the batter into muffin cups. Bake for 15-20 minutes or until slightly dark and cracked on top and still a little sticky inside.

Allow to cool slightly before enjoying.

Store

Store in an airtight container in fridge for up to 3 days.



Spinach Roulade

Makes 20 slices | **Prep** 2 ½ hours (including 2 hours resting time)

Ingredients

4 medium eggs
200 g (6 ¾ cups) fresh spinach
50 g (½ cup) grated cheese
200 g (¾ cup) cream cheese
1 tbsp lemon juice
250 g smoked salmon slices

Method

Preheat oven to 160 C and line a baking tray with parchment paper.

Place spinach and eggs in a high-speed food processor and blitz until smooth. Pour spinach mix into prepared baking tray and sprinkle over the grated cheese.

Place in oven and bake for 12-15 minutes or until egg is completely set.

Remove from oven and allow to cool before carefully loosening from the parchment paper.

Spread the cream cheese evenly over the surface then place on the salmon slices, covering the cheese completely.

Using a pastry brush, brush lemon juice over the smoked salmon. Cut into four even sections before carefully rolling up each half tightly. Wrap each roll securely in cling wrap and place in the fridge to rest for 2 hours.

Unwrap carefully then slice into pieces around 2cm thick. Serve on your favourite We Might Be Tiny Stickie Plate and enjoy.

Store

Make fresh.





Bunny Shortbread

Makes 13 cookies | Prep 1 hour (including refrigeration time)

Ingredients

300 g (3 cups) spelt flour
150 g butter, cut into cubes
1 egg
80 ml (1/3 cup) maple syrup
half a bar dark chocolate for decorating

Method

Preheat oven to 160 C and line a baking tray with parchment paper.

Add all ingredients to a high-speed food processor and blitz until a dough forms.

Roll out on parchment paper until about 3 mm thick. Place another sheet of parchment paper on top to cover then transfer dough to the fridge, ensuring it is on a completely flat surface, to chill for 15 minutes.

Once chilled, use a bunny cookie cutter to cut out the cookies before placing on baking tray and baking for 15-20 minutes or until golden.

Remove from oven and allow to cool then decorate with melted dark chocolate. A paint brush is great for this step! Place in the fridge to allow chocolate to set.

Store

Store in an airtight container in fridge for up to 7 days.



Lemon and Coconut Bundt Cake

Makes 1 Bundt cake | **Prep** 45 minutes

Ingredients

215 g (1 ½ cups) self-raising flour
50 g (½ cup) desiccated coconut
115 g (1 cup) coconut sugar
125 g butter, melted
2 eggs, whisked
1 tbsp lemon zest, grated
250 ml (1 cup) milk

Method

Preheat oven to 180 C and lightly grease a Bundt cake tin.

Add all ingredients to a large mixing bowl and mix well with a wooden spoon or electric hand whisk until batter is completely smooth.

Pour mixture into cake tin and bake for 30-35 minutes or until a skewer comes out clean when inserted.

Allow to cool slightly before transferring to a cooling rack. Delicious served with cream or yogurt.

Store

Store in an airtight container in fridge for up to 4 days.

Roast Carrot Sticks and Creamy Dip

Makes 1 Stickie Plate | Prep 15 minutes

Ingredients

CARROT STICKS

- 2 large carrots
- 1 tbsp coconut oil
- ½ tsp turmeric
- ½ tsp paprika
- ½ tsp Italian herb mix

CREAMY DIP

- 1 tbsp olive oil
- 150 g (2 cups) sweet potato, grated
- 1 tbsp honey
- 1 tsp cumin
- 250 g (1 ½ cups) butter beans
- juice of a lemon
- 5 tbsp natural yogurt

Method

CARROT STICKS

Preheat oven to 200 C and line a baking tray with parchment paper.

Peel carrots then slice the top and bottom off each. Slice in half then slice each half into thirds lengthwise, ensuring carrot sticks are as evenly sized as possible.

Place carrot sticks into a large bowl and add all remaining ingredients. Mix by hand to ensure carrots are well coated.

Place on baking tray, leaving space between each carrot stick and bake for 15-20 minutes until crispy. Allow to cool slightly before serving with dipping sauce.

CREAMY DIP

Heat oil in pan and gently fry sweet potato, honey, and cumin until potato starts to soften.

Transfer to a high-speed food processor. Add remaining ingredients and blitz until completely smooth.

Transfer to a We Might Be Tiny Muffin Cup to make the perfect accompaniment for roasted carrot sticks.

Store

Store in an airtight container for up to five days or freeze for up to 3 months.



Easter Cheesecake

Makes 1 cheesecake | **Prep** 40 minutes

Ingredients

BASE

300 g (3 cups) spelt flour
150 g butter, cut into 1 cm cubes
30 g (¼ cup) coconut sugar
20 g (¼ cup) raw cacao powder
1 egg

FILLING

150 ml (½ cup and 2 tbsp) maple syrup
2 eggs, beaten
500 g (2 cups) quark
175 g butter, melted
1 tsp vanilla powder

Method

BASE

Preheat oven to 180 C and lightly grease a deep tin and set aside.

Place all ingredients into a high-speed food processor and blitz until a dough forms. Set aside a third of the dough to roll out and cookie cut Easter shapes for decorating the top of cheesecake,

Roll out remaining dough until about 3 mm

thick. Carefully transfer to the cheesecake tin, using your fingers to press firmly into the base and all around the sides. Set aside.

FILLING

In a small bowl combine eggs and maple syrup with a whisk.

In a separate large mixing bowl, add quark and vanilla powder. Pour in a little of the egg mixture and melted butter at a time, stirring to combine in between pours.

Use an electric handheld mixer to whisk until completely smooth and creamy.

Carefully spoon filling onto crust, using the back of a spoon to spread evenly. Place Easter shapes on the top.

Place in oven and bake for around 50-60 minutes or until the filling is golden brown. After around 30-40 minutes, cover the top with foil or parchment paper to stop it from burning while the filling continues to cook.

At the end of the baking time turn off the oven, leaving cheesecake inside with the door slightly open to cool.

Ensure cheesecake has cooled completely (overnight in the fridge if possible) before serving.



Egg Chicks and Roosters

Makes 2 chicks and 2 roosters | Prep 20 minutes

Ingredients

4 eggs, hard boiled and cooled
1 tbsp mayonnaise
½ tsp paprika
salt and pepper to taste
half a small carrot, peeled
¼ tsp peppercorns

Method

Remove the eggshells. For the chicks, cut around the middle of the eggs in a zig zag pattern so it looks like the egg has cracked, and separating the top from the bottom.

Lift off the top then scoop out the yolk and place into a small bowl. Add mayonnaise, paprika, salt and pepper, and mash with a fork until well combined and smooth.

Spoon mixture into cooked egg whites until overfull to resemble a chick head sticking out then place the top half of the egg back on top.

Cut carrot into small triangles to use as beaks and stick into the yolk filling along with two peppercorns for eyes.

For the roosters, cut carrot into small 'combs', beaks and feet, and stick into the egg until securely in place.

Use fresh herbs or finely sliced salad leaves to create a nest in your favourite We Might Be Tiny Stickie Bowl.

Store

Make fresh.



Sweet Bread Sheep



Makes approx. 25 mini rolls | **Prep** 2 hours (including 1 hour rising time)

Ingredients

1 packet dry yeast
160 ml ($\frac{2}{3}$ cup) milk of choice
85 g ($\frac{1}{2}$ cup) raw sugar
330 g (3 cups) spelt flour
55 g ($\frac{1}{4}$ cup) unsalted butter
1 egg, whisked
 $\frac{1}{4}$ tsp cinnamon
 $\frac{1}{4}$ tsp cardamom
1 egg, whisked for glazing
2 sultanas, for eyes

Method

In a small saucepan, combine milk and sugar and whisk until sugar is dissolved.

Add butter and heat gently until melted. Remove from heat and allow to cool to warm (not hot) before stirring in the yeast. Allow mixture to sit for five minutes to ensure yeast is active.

Transfer yeast mixture to a large bowl. Add spices, egg, and 2 cups of flour and mix until well combined. Gradually add remaining flour until the dough forms a ball and is no longer sticky.

Transfer dough to a large, lightly oiled bowl, cover, and allow to rise in a warm spot for around an hour, until doubled in size.

Preheat oven to 170 C and line a baking tray with parchment paper.

Knead by hand for a few minutes on a floured surface then allow to rest for 10 minutes. Divide dough into small evenly sized balls and place onto prepared baking tray in a sheep shape, leaving a larger ball for the head and 'stretching' six of the smaller balls for the legs and ears. Push sultanas into head for eyes.

Store

Make fresh.

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

DIY Easter Egg Deco



What we used

6 eggs, hardboiled
watercolour
Stampies

Method

Mix a few colours of watercolour paints on a palette.

Brush clean water onto the egg, followed by a few light strokes of watercolour in the places where the egg is wet.

Continue to wet different sections of the egg and brush on the same or different colour until desired look is achieved.

Optional

Once eggs are dry, brush your favourite We Might Be Tiny Stampie with watercolour paint and press Stampie around the egg until paint is transferred.

Store

Store in an airtight container in fridge for up to 7 days.

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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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