

3 Delicious Easter Snacks to Share with Families

You can create an awesome Easter experience for families during the COVID-19 pandemic with great snack ideas from [childrensministry.com](https://www.childrensministry.com)!

These 3 delicious Easter snacks add an extra dose of sweetness to families' Easter festivities! (Permission granted to share these recipes with your families.)

Easter Snack #1: Easter Sheep Cupcakes

You'll need:

- baked cupcakes,
- vanilla icing,
- shredded coconut, and
- Fruit Roll-Ups

Peel the cupcake papers off the cupcakes. Place the cupcake upside-down on a paper plate. Cover the cupcakes with vanilla icing, leaving the sheep's "face" on the side and the bottom plain. Sprinkle a layer of shredded coconut over the icing for wool. Remove the Roll-Ups from the cellophane and cut two ¼-inch ears per cupcake. Stick the ears into the icing on the sides of the sheep's head. Last, tightly roll the Roll-Ups and then cut each roll into four equal sections for legs.

Easter Snack #2: Palm Branch Cookies

You'll need:

- 1/3 cup shortening,
- 1/3 cup sugar,
- 1 egg,
- 3 cups sifted flour,
- 1/2 teaspoon baking soda,
- 1 teaspoon salt,
- 2/3 cup honey, and
- green lollipops or Jolly Ranchers

Sift the baking soda with the flour. Mix all the ingredients and refrigerate. Roll the dough into 1/4-inch-thick "snakes." Line a cookie sheet with foil. Make a simple palm branch outline design on aluminum foil with each "snake."

Crush green lollipops and sprinkle them inside the dough outline. Double-check all of the dough connections before you bake, pressing together areas where strips meet. Bake at 375 degrees for about eight minutes. Watch the cookies carefully as baking time will vary according to size and complexity of the design.

Let baked cookies cool. Then peel the foil from the back of each palm. Dough should feel firm to the touch before you try this.

Easter Snack #3: "Jesus Is Risen" Rolls

You'll need:

- 1 can refrigerated crescent roll dough,
- large marshmallows,
- spray margarine,
- 1/3 cup sugar,
- 1 tablespoon cinnamon,
- a baking sheet, and
- a wire rack

Knead and press each breadstick into a flat circle. Place a marshmallow in the center of the circle and pinch the dough around the marshmallow. Roll the marshmallow-filled rolls into a round ball. Spray the rolls with margarine. Combine sugar and cinnamon. Sprinkle the rolls with the mixture. Place the rolls on a baking sheet with the pinched edges down. Bake the rolls at 350 degrees for 12 to 15 minutes until brown. Cool on a wire rack.

Have the kids enjoy a tasty treat, and explain that Jesus' tomb was hollow, just as these rolls are hollow!

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