

Recipe of the Month...

Easter Egg Peanut Butter Candies

Ingredients

- 6 Tablespoons Unsalted Butter, softened to room temp.
- 1 Cup Creamy Peanut Butter
- 2 ½ Cups Confectioners' Sugar
- ½ Teaspoon Pure Vanilla Extract
- Pinch of Salt
- 12 Ounces Semi-Sweet Chocolate Bars (coarsely chopped)
- 1 Teaspoon Vegetables Oil
- OPTIONAL: Corase or Flaky Sea Salt, for topping

**Instructions**

- Line a large baking sheet with parchment paper or a silicone baking mat. Set aside.
- With a handheld or stand mixer fitted with a paddle attachment, beat the butter on medium-high speed until creamy and smooth, about 2 minutes. Add the peanut butter and beat until combined, about 1 minute. If you notice any small chunks of butter, don't worry – the mixture will smooth out. Add the confectioners' sugar, vanilla, salt, and beat on low speed for 2 minutes until everything is combined. The mixture will be a little soft and crumbly.
- Measure 1.5 Tablespoons (about 1 ounce / 29 grams), of peanut butter mixture. Roll into a ball. Flatten the ball between your palms and use your fingers to narrow one end into an egg shape. The egg should be roughly ¾ inch thick. Place on the prepared baking sheet. Repeat. If you find the peanut butter mixture becoming too soft to handle, chill in the refrigerator for 15 minutes. Alternatively, you can powder your hands with confectioners sugar, which helps prevent the filling from sticking to your hands.
- Chill the shaped peanut butter eggs in the refrigerator for at least 1 hour and up to 1 day. Melt the chocolate and oil together until completely melted and smooth. Let the warm chocolate sit for 6-8 minutes to cool slightly before dipping, otherwise it will melt the shaped of the egg.
- Working one at a time, submerge the egg into the chocolate and then carefully lift out using a fork. Lay onto baking sheet. If the eggs are softening and losing their shape as you are dipping them, put baking sheet back into fridge for 5-10 minutes and try again.
- If you have left over chocolate, drizzle it over eggs. Once completed, refrigerated coated eggs for 30 minutes. Enjoy Easter Peanut Butter Eggs!
- For storing them, layer eggs parchment or wax paper and store in an airtight container in the refrigerator for up to 2 weeks!



Spirit of Heartland

Heartland Care Center • 604 E Fenton St. Marcus, Iowa 51035 • (712) 376 - 2500 •



Have a Happy Easter!

Waffle Breakfast
Thursday, April 2nd

HAPPY EASTER
Sunday, April 5th

National Beer Day
Tuesday, April 7th

National Pajama Day
Thursday, April 16th

Supper Club
Thursday, April 16th

Staff In-Service
Tuesday, April 21st

National Jelly Bean Day
Wednesday, April 22nd

Resident Council
Tuesday, April 29th

Heartland's Fall Clean Up Day
Wednesday, April 29th

Celebrating April

Licorice Month

International Guitar Month

Stress Awareness Month

April fool's Day
April 1

National Siblings Day
April 10

Look Alike Day
April 20

Earth Day
April 22

Pig in a Blanket Day
April 24

Hairstylist Appreciation Day
April 25

Warmer Days Ahead!

As the warmer weather approaches, we want to remind you of a couple items to assure we keep all of our residents safe at Heartland Care Center

- Please do not open doors or let residents out the door for any of the residents that reside at Heartland- alert staff so we can assist them and be aware of the time they went outside.
- There are doorbells available for anyone that is sitting outside to alert staff when they are ready to return inside.
- There is sunblock available at the Nurses Station that staff can assist you with
- We like to see sunglasses/eyewear and or a hat to protect your skin and your eyes
- We have 2 Culligan water stations available for anyone for hydration (one at the north end and one at the south end) There is also water spicket (filtered) on the sink in the Dining Room.

If you have any questions, always ask staff- we are more than happy to assist residents outside for sunshine and fresh air!

Thank you;
Heather - Director of Nursing



April Birthday's

Resident Birthdays:

Connie Johnson: April 6th
Greg Sindt April 9th
Robert "Bob" Fuller: April 12th

Staff Birthdays:

Kaleigha Dreckman: April 4th
Joy Abang: April 6th
Ashley Wallin: April 9th
Coby Goebel: April 17th
Nena Dailey: April 26th
Tim Nielsen: April 27th

Spring is in the Air...

