

# A bunny told me...

## Egg-citing Easter Facts!



### 76%

of Americans say  
chocolate bunnies should  
be **EATEN EARS FIRST**

The **World Record** for the  
**LARGEST CHOCOLATE BUNNY**  
is an exact replica of Duracell® Bunny



Height?

12' 5"

Weight?

+3  
tons

Where?

South  
Africa  
Sandton City



# 90 Million



number of  
chocolate bunnies  
made for Easter  
**EACH YEAR**



**The Smallest Egg**  
10 mm (0.39 in) in length

Where?

Jamaica

Weight?

0.0128 oz  
(0.365 g)



**Ostrich**  
(Struthio camelus)

**The Largest Egg**

Where?

Borlänge  
Sweden

Weight?

5 lbs  
(2.589 kg)

People have been decorating eggs since 1290



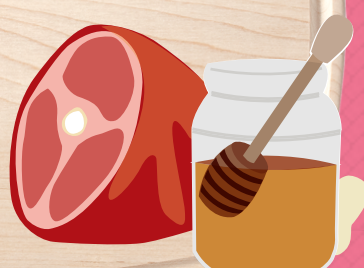
This Easter, prepare your ham differently!  
**Discover**  
**6 Unique Ham Glaze Recipes**  
with only **5 ingredients!**

1. Make a **slit** in the rind of the ham.
2. **Trim** the rind and fat at the same time, leaving 1/4 inch layer of fat on ham.
3. Make **diagonal cuts** along the surface of the ham, on the fat layer, making sure not to penetrate the meat.
4. Now, make **diagonal cuts** in the opposite direction, forming diamond shapes in the fat layer.
5. **Mix** the ingredients in a bowl and brush over the ham.

As the ham cooks, occasionally brush it with the extra glaze

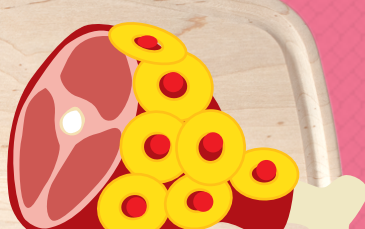
#### Honey & Brown Sugar Glaze

- 2/3 cup Brown Sugar
- 3 tbsp Honey
- 1 tbsp Prepared Mustard



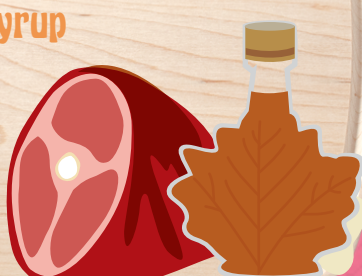
#### Pineapple Glaze

- 1½ tsp Dry Mustard
- 1½ cups Brown Sugar
- 3/4 cup Crushed Pineapple, well drained



#### Maple Glaze

- 1 tbsp Mustard
- 2/3 cup Real Maple Syrup



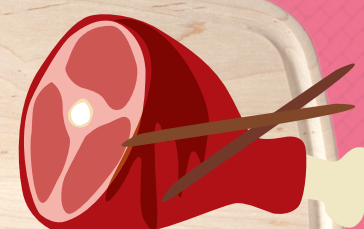
#### Marmalade Glaze

- 1/4 cup Orange Marmalade
- 1/2 tsp Dry Mustard
- 1/2 cup Brown Sugar
- 1 tbsp Flour
- Pineapple Juice (to create a thick paste)



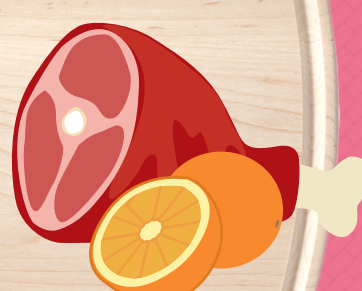
#### Chinese Glaze

- 1/2 cup hoisin sauce
- 1/4 cup honey
- 1/2 tsp Chinese five-spice powder
- 1 finely chopped garlic clove
- 1 tsp finely grated ginger



#### Orange Glaze

- 1 cup Orange Juice
- 3/4 cup Brown Sugar
- 1 tbsp Dijon Mustard
- 1/2 cup Honey
- 2 tsp Soy Sauce



## ENJOY YOUR EASTER MEAL!

