

KRISTYN'S 2025

# EASTER

HOSTING GUIDE & MENU



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# Happy Easter!

When I think of Easter Dinner I think of the classic ham, but this hosting guide and menu plan will show that there are a myriad of options your family can enjoy for the Easter holiday!

From ham to pot roast, we have several dinner choices available. Whether you are cooking for a crowd, or just a few, we have plenty of recipes to help you complete your dinner spread.


An Easter menu does not have to be stressful! It just takes a little bit of planning and organization to make your event tasty and amazing.

When building an Easter dinner menu, be sure to keep these tips in mind:

- Assign dishes to your guests to minimize the work. Most guests are happy to help, so let them.
- Make your menu at least 1-2 weeks before your event.
- Print, bookmark or tag all the recipes you plan to use and make your grocery list.
- Do all your shopping at least 1 week ahead of time leaving any last minute items like produce for a few days before.
- Write out a schedule of when to make your recipes and stick to it! Be sure to take into account prep times, preheating times, cook times and what appliances might already be in use for other recipes when creating your schedule.
- Have disposable leftover containers on hand so people can take food home and you are not left with an overflowing fridge.



♥ Kristyn  
lilluna.com



To help make your Easter even easier, we have created a menu with all of our most loved recipes for you to choose from. Simply pick your favorites from each section to build your own delicious menu. And when someone asks, "What can I bring?" you can assign some of these recipes to your guests!



# BUILD YOUR OWN MEAL!

If you have a larger group, you can double the number of items to pick from each section. Just don't forget to share the love and give out assignments so you actually get to enjoy the holiday too!

## Drink (Pick 1)

- ☐ Pink Punch
  - ☐ Lemonade
- 

## Appetizer (Pick 1-2)

- |   |   |
|---|---|
| <input type="checkbox"/> Easter Charcuterie Board | <input type="checkbox"/> Spinach Artichoke Cups |
| <input type="checkbox"/> Deviled Eggs             | <input type="checkbox"/> Cream Cheese Fruit Dip |
- 

## Bread (Pick 1)

- ☐ Dinner Rolls
  - ☐ French Bread
- 

## Side Dishes (Pick 2-3)

- |  |                                       |
|--|---------------------------------------|
| <input type="checkbox"/> Bacon Wrapped Asparagus | <input type="checkbox"/> Creamed Corn |
| <input type="checkbox"/> Glazed Carrots          |                                       |
| <input type="checkbox"/> Funeral Potatoes        |                                       |
- 

## Main Dish (Pick 1)

- ☐ Crockpot Brown Sugar Ham
  - ☐ Pot Roast
- 

## Dessert (Pick 2)

- |  |   |
|--|---|
| <input type="checkbox"/> Dirt Cake     | <input type="checkbox"/> Pineapple Upside-Down Cake |
| <input type="checkbox"/> Bunny Cake    |   |
| <input type="checkbox"/> Lemon Lasagna |   |

## SCHEDULE

### DAY BEFORE:

- Prep and make appetizers, cover and store in the refrigerator
- Make desserts, cover and store in the refrigerator

### MORNING OF (OR AT LEAST 4 HOURS BEFORE)

- Make the main dish, timing it to finish right before guests arrive.
- Prepare sides up to the point of baking, but do not bake yet. Cover and store in the refrigerator.

### 1-2 HOURS BEFORE

- Make bread, timing it to finish as guests arrive.
- Bake sides, timing them to finish as guests arrive.





## HELPFUL FOOD ARTICLES



[How to Host Your First Dinner Party](#)



[How to Keep Food Warm](#)



[How to Use a Crockpot](#)



[Easy Peel Hard Boiled Eggs](#)



CLICK FOR VIDEOS AND HELPFUL TIPS!

# HELPFUL EASTER KITCHEN TOOLS

Check out my Amazon List under  
[Essential Easter Kitchen Tools](#)

CLICK TO SHOP



CLICK TO SHOP ON AMAZON

A close-up photograph of a slice of lemon cheesecake. The slice is triangular, showing a thick layer of white cream cheese filling over a bright yellow lemon curd layer. The base is a crumbly, golden-brown crust. A fresh lemon wedge is perched on top of the slice. The background is a soft-focus red fabric.

# Recipes

# Drinks

## PINK PUNCH

1 - 48 oz. can DOLE Pineapple Juice  
1 cup Pink Lemonade Mix  
1 - 2 liter Sprite or 7UP

### Instructions

1. Add pineapple juice and lemonade mix to a large pitcher. Right before serving, add Sprite and mix well. Add ice and ENJOY!



Find more TIPS & VIDEOS for this recipe at

<https://lilluna.com/pineapple-pink-lemonade-soda/>

## LEMONADE

1½ cups sugar  
8 cups water, divided  
1½ cups freshly squeezed lemon juice, from about 8 lemons

### Instructions:

1. To get the most juice from the lemons you will want to soak them in hot water for about 10 minutes.
2. While the lemons are soaking, make the syrup: Combine sugar and 1 cup water in a saucepan and bring to a boil. Stir until sugar has dissolved. Remove from the heat and allow to cool. Once syrup has reached room temperature, cover, and place in the refrigerator to chill for 30 minutes.
3. Remove lemons from the hot water and allow them to cool enough to handle. Firmly roll each lemon on the countertop a few times. Cut lemons in half and juice them. Remove all the seeds but leave the pulp. Set juice aside until syrup has chilled.
4. To mix the lemonade, combine chilled syrup, lemon juice, and remaining 7 cups water in a pitcher. Stir and serve over ice.



Find more TIPS & VIDEOS for this recipe at

<https://lilluna.com/homemade-lemonade/>

# Appetizers

## EASTER CHARCUTERIE BOARD

### Meat

- 3 types of meat, ham, prosciutto, pepperoni, etc.

### Cheese

- 3 types of cheese, cheddar, swiss, mozzarella, etc.

### Crackers/Bread

- 3 types of crackers/bread Ritz, pita, breadsticks, etc.

### Fruits

- 1-2 types of fruit, grapes, strawberries, blueberries, etc.

### Veggies

- 1-2 types of vegetables, cucumbers, carrots, cauliflower, etc.

### Cream Cheese Fruit Dip

- 1 (8-ounce) brick cream cheese, softened
- 7 ounces marshmallow fluff
- 1 cup whipped topping
- 1 teaspoon vanilla

### Avocado Dip

- 1 ripe avocado halved, pitted, skin removed
- 4 ounces sour cream
- 2 tablespoons fresh lime juice
- garlic salt (with parsley flakes) to taste
- pepper to taste

### INSTRUCTIONS:

#### Cream Cheese Fruit Dip

- Blend cream cheese, marshmallow creme and vanilla with a hand mixer until smooth and well combined. Fold in whipped topping and refrigerate until ready to serve.

#### Avocado Dip

- In a serving bowl mash the avocado, then stir in the sour cream and lime juice. Mix until smooth. Season with salt and pepper.

#### Build Your Board

- Place small bowls first. Use small bowls for dips and any produce that may leak juices. Or use Easter shape cookie cutters as a way to organize smaller-sized ingredients like fresh berries, nuts, and candies.
- Place each grouping of meat and cheese in different spots on the board.
- Add the different groupings of crackers on the board.
- Fill in any empty spots with the fruits, vegetables, and sweet treats.
- Decorate with green herbs and other festive Easter treats.



Find more TIPS & VIDEOS for this recipe at

<https://lilluna.com/easter-charcuterie-board/>

## DEVEILED EGGS

6 eggs  
water and ice  
6 tablespoons mayonnaise  
1 teaspoon mustard  
salt and pepper, to taste  
paprika, for topping



### Instructions

1. Fill a medium pot with enough water to cover eggs and bring to a boil over medium-high heat. Once water is boiling, gently lower eggs into the water using a strainer ladle. Turn the heat down to a simmer, and simmer eggs for 15 minutes.
2. Once done, transfer eggs to an ice bath for 5 minutes.
3. Remove eggs from water and tap on the counter to crack. Remove shells and rinse eggs.
4. Carefully cut each egg lengthwise, remove the yolk, and transfer yolks to a small bowl. Set egg whites aside.
5. Add mayonnaise and mustard to yolks and whip with a fork. Add salt and pepper to taste. When ready to serve, spoon mixture into the hole of each egg white and sprinkle with paprika.

Find more TIPS & VIDEOS for this recipe at <https://lilluna.com/deviled-eggs/>

## CREAM CHEESE FRUIT DIP

1½ cups powdered sugar  
1 (8-ounce) package cream cheese, softened  
1 teaspoon vanilla extract  
1 (8-ounce) tub whipped topping,  
(or 3 cups homemade whipped cream)  
1 (7-ounce) jar Marshmallow Fluff  
strawberries, pineapple, grapes or pound cake  
pieces, for serving



### Instructions

1. In a large bowl, use a hand-held electric mixer or a stand mixer to beat powdered sugar, cream cheese, and vanilla on low speed, until well mixed.
2. Fold in a tub of whipped topping and marshmallow fluff.

Find more TIPS & VIDEOS for this recipe at <https://lilluna.com/fruit-dip/>

# Bread

## DINNER ROLLS

1 tablespoon rapid rise yeast  
½ cup + ½ teaspoon sugar, divided  
¼ cup warm water (110-115 degrees F)  
1 cup warm milk (110-115 degrees F)  
½ cup vegetable oil  
1 teaspoon salt  
4½-5 cups all-purpose flour, divided  
2 large eggs  
½ cup unsalted butter, melted  
salted butter, melted, for brushing



### Instructions

1. In a small bowl, mix yeast and ½ teaspoon sugar with warm water. Let stand until bubbly.
2. In a large bowl, mix warm milk, oil, ½ sugar, and salt with a wooden spoon.
3. Add 1 cup of flour to the mixture and mix well. Add eggs and mix vigorously until smooth. Add yeast mixture and continue to mix until smooth.
4. Add remaining flour to the yeast mixture 1 cup at a time and continue to mix with a wooden spoon until the dough is combined. The dough should be soft and sticky.
5. Pour the dough into a large bowl, cover with a tea towel, and let rise until it has doubled in size, about 1 hour.
6. Once the dough has doubled in size, punch down and divide it in half. On a floured surface, roll each piece out into a 12-inch circle. The dough circles should be about ⅜ inch thick.
7. Brush both dough circles with melted unsalted butter. Cut each circle with a pizza cutter into 12 pieces (like a pizza). Roll each piece from the rounded edge to the point to make a crescent roll.
8. Place rolls on a greased baking sheet with the pointed tips down (we use an 11×16-inch metal pan and do 3 rows across and 8 rows down).
9. Cover rolls with a tea towel and let rise until they have doubled in size, about 1 hour.
10. When ready to bake, preheat the oven to 375 degrees F.
11. Bake for 16-20 minutes, until lightly browned. (Touch rolls to see if they bounce back-if they do not, bake a little longer). Brush with melted salted butter while warm. Serve warm.

Find more TIPS & VIDEOS for this recipe at

<https://lilluna.com/homemade-dinner-rolls/>

## FRENCH BREAD

¼ cup cornmeal  
2 tablespoons rapid rise yeast  
½ cup warm water, 110–115°F  
2 cups hot water  
5 tablespoons vegetable oil  
3 tablespoons sugar  
1 tablespoon salt  
6 cups all-purpose flour, divided  
1 egg, beaten



### Instructions

1. Line a large baking sheet with parchment paper and sprinkle evenly with cornmeal. (Greased baking sheets work too, but we prefer the cornmeal method.)
2. In a small bowl, dissolve yeast in warm water.
3. In the bowl of a stand mixer, combine hot water, oil, sugar, salt, and 3 cups of flour. Mix with the paddle attachment.
4. Add yeast mixture and mix to combine.
5. Switch to the dough hook attachment and add the remaining 3 cups of flour 1 cup at a time, mixing after each addition. Once all of the flour is added, let the dough rest for 10 minutes.
6. Place dough onto a lightly floured surface and divide into three pieces. Roll each piece into a 9×12-inch rectangle. Roll each rectangle up from the long edge like a jelly roll.
7. Place each dough roll on a prepared baking sheet, seam side down.
8. Score the bread across the top 3 or 4 times and brush each loaf with beaten egg for a crisp and shiny crust. Let dough rise, uncovered, for 30 minutes in a warm place.
9. Toward the end of the rise, preheat the oven to 375°F.
10. Bake on the middle rack for 20 minutes or until golden brown.

Find more TIPS & VIDEOS for this recipe at

<https://lilluna.com/french-bread-recipe/>

# Side Dishes

## BACON WRAPPED ASPARAGUS

1 ½ lbs asparagus spears trimmed to a length of 4-5 inches  
extra virgin olive oil for drizzling  
black pepper  
4 slices center cut bacon  
chopped chives or scallions, optional garnish



### Instructions

1. Preheat oven to 400°F.
2. Lightly coat asparagus spears in extra-virgin olive oil. Season the asparagus with black pepper.
3. Take a quick count of the spear tips. Divide the total number by four. Gather that number of spears and use a slice of bacon to wrap the bundle and secure the spears together with a toothpick.
4. Repeat with remaining ingredients.

Find more TIPS & VIDEOS for this recipe at

<https://lilluna.com/bacon-wrapped-asparagus/>

## GLAZED CARROTS

1 (16-ounce) bag baby carrots  
½ cup water  
2 tablespoons unsalted butter  
2 tablespoons packed light brown sugar  
salt and pepper, to taste



### Instructions

1. Combine carrots, water, butter, and brown sugar in a pan over medium-high heat and bring to a boil.
2. Cover and reduce the heat to cook on low for approximately 6 minutes.
3. Keeping covered, turn the heat back to high and cook, stirring occasionally, until all the water is evaporated and carrots are tender, another 5–6 minutes.
4. Remove from the heat and sprinkle with salt and pepper.

Find more TIPS & VIDEOS for this recipe at

<https://lilluna.com/brown-sugar-glazed-carrots/>

## FUNERAL POTATOES

- 1 (32-ounce) package frozen diced hash browns (or shredded potatoes)
- 2 cups sour cream
- 1 (10.5-ounce) can cream of chicken soup
- $\frac{3}{4}$  cup unsalted butter, melted, divided
- 2 cups shredded cheddar cheese
- 1 teaspoon salt
- 1 teaspoon onion powder (optional)
- 2-3 cups cornflakes, crushed



### Instructions

1. Preheat the oven to 350 degrees F. Lightly grease a 9-x-13-inch baking dish and set aside.
2. Place hash browns in a colander and let sit until fully thawed and drained.
3. Meanwhile, in a large bowl, combine sour cream, soup and  $\frac{1}{2}$  cup melted butter and mix well.
4. Add cheese, salt and onion powder and mix until well combined.
5. Add potatoes to cheese mixture and stir until combined. Place in the prepared dish.
6. Combine cornflakes and remaining  $\frac{1}{4}$  cup melted butter in a large resealable plastic bag and shake until cereal is coated.
7. Sprinkle buttered cornflakes over potatoes.
8. Bake for 42-46 minutes. Serve warm.

Find more TIPS & VIDEOS for this recipe at <https://lilluna.com/funeral-potatoes/>

## CREAMED CORN

- $\frac{1}{2}$  cup whole milk
- 1 tablespoon all-purpose flour
- 1 (12-ounce) package frozen corn kernels, thawed
- $\frac{1}{2}$  cup heavy cream
- 1 tablespoon salted butter
- 1 tablespoon sugar
- 1 teaspoon minced garlic
- garlic salt to taste (optional)
- $\frac{1}{4}$  teaspoon pepper
- 2 tablespoons grated Parmesan cheese
- Topping: chopped fresh parsley (optional)



### Instructions

1. In a small bowl, whisk together milk and flour. Set aside.
2. In a large skillet, combine corn, cream, butter, sugar, minced garlic, garlic salt and pepper over medium heat.
3. Stir milk mixture into corn mixture right away. Cook, stirring occasionally, until thickened and corn is cooked through, about 10 minutes.
4. Remove from the heat and stir in Parmesan until melted. Add more garlic salt to taste, if needed. Serve warm, sprinkled with parsley.

Find more TIPS & VIDEOS for this recipe at <https://lilluna.com/creamed-corn/>

# Main Dish

## POT ROAST

- 1 tablespoon brown gravy dry mix
- 1 tablespoon Hidden Valley dry ranch mix
- 1 tablespoon Italian dressing dry mix
- 1 (2-3 pound) beef chuck roast
- ½ cup water



### Instructions

1. In a small bowl, mix brown gravy mix, ranch mix, and Italian dressing mix.
2. Place chuck roast in the slow cooker and pour water over the roast. Sprinkle dry mix all over the top.
3. Cook on low for 7-8 hours, or until meat is tender and easy to shred.

Find more TIPS & VIDEOS for this recipe at <https://lilluna.com/pot-roast-recipe/>

## CROCKPOT BROWN SUGAR HAM

- 8 pounds bone-in, spiral-cut cured ham
- 2-2½ cups packed light brown sugar, divided
- 1 cup pineapple juice
- ¼ cup pure maple syrup
- (not artificially flavored pancake syrup) (optional)



### Instructions

1. Spray your slow cooker with nonstick cooking spray. Place ham cut side down in the greased slow cooker.
2. Rub 1 cup brown sugar all over the ham, then pour pineapple juice and syrup over the top.
3. Cook on low for 3-4 hours.
4. Remove excess liquid from the slow cooker and transfer to a pot. Add remaining 1-1½ cups brown sugar to pot, using more sugar if you prefer a sweeter ham. Bring to a rolling boil, then remove from the heat and pour over the ham. Cook on warm for an additional 30-60 minutes.
5. Remove ham to a platter and spoon extra juices over ham slices. Garnish with fresh herbs before serving.

Find more TIPS & VIDEOS for this recipe at <https://lilluna.com/crock-pot-brown-sugar-glazed-ham/>

# Desserts

## EASTER DIRT CAKE

- 1 (13.29-ounce) package Oreos
- 1 (8-ounce) package cream cheese, softened
- ½ cup unsalted butter, softened
- 1 cup powdered sugar
- 1 (16-ounce) container Cool Whip
- 2 (3.4-ounce) boxes instant white chocolate, or instant vanilla pudding mix
- 3 cups milk
- 1 teaspoon vanilla extract
- Easter candy, (PEEP bunnies, edible grass, candy Easter eggs)

### Instructions

1. Crush all the Oreos in a large resealable plastic bag or in the food processor until they are crumbs. Press two-thirds of the crushed cookies into the bottom of a 9×13-inch baking dish and set aside. Reserve the remaining crushed Oreos.
2. In a large bowl, beat cream cheese and butter with a hand mixer until smooth. Mix in powdered sugar. Fold in whipped topping until well combined and set aside.
3. In a separate bowl, mix pudding, milk, and vanilla. Let sit until thickened. Fold this mixture into the cream cheese mixture.
4. Carefully pour the pudding/cream cheese mixture over the crumb crust in the pan.

Find more TIPS & VIDEOS for this recipe at <https://lilluna.com/easter-dirt-cake/>



## EASTER BUNNY CAKE

### Cake

1 (15.25 ounce) box Duncan Hines White Cake Mix  
1 cup water  
½ cup butter, softened  
3 large eggs

### Frosting

½ cups butter, softened  
6 cups powdered sugar  
⅓ cup milk, or half and half  
1½ teaspoons vanilla extract  
pinch salt

### Decorations

3¾ cups flaked coconut  
30 small jelly beans  
4 sticks red licorice



## INSTRUCTIONS

### Cake

1. Preheat the oven to 350°F. Lightly grease two 9-inch metal springform pans. Set aside.
2. In a large bowl, beat cake mix, water, butter, and eggs until combined and smooth (2-3 minutes). Pour into the prepared pans. Bake for 22-24 minutes or until a toothpick inserted in the middle comes out clean.
3. Let cool in the pan for 15 minutes and remove from the pans. Place one of the circle cakes on a serving platter for the head.
4. For the other cake, cut two convex-shaped ears off the edges and place them on the platter as ears. The last piece goes below the head to make a bow tie.

### Frosting

1. Beat the butter in a large bowl or the bowl of a stand mixer until light and fluffy. Add the powdered sugar, milk, vanilla, and salt, and mix to combine. Add milk or powdered sugar as needed to make a smooth frosting. Beat on high for 2 minutes, until light and fluffy.
2. Frost the bunny cake once completely cooled and pat the coconut flakes onto the top and sides of the cake.
3. Make a bunny face and bowtie with the candy.

Find more TIPS & VIDEOS for this recipe at <https://lilluna.com/easter-bunny-cake/>

## LEMON LASAGNA

### **Crust**

1 (14.3-ounce) package Lemon Oreos (or Golden Oreos; about 36 cookies)  
6 tablespoons unsalted butter, melted

### **Filling**

1 cup powdered sugar  
1 (8-ounce) package cream cheese, softened  
½ cup unsalted butter, softened  
1 (16-ounce) tub whipped topping (or homemade whipped cream), divided  
2 (3.4-ounce) boxes lemon instant pudding  
3 cups milk  
lemon slices, for garnish

### Instructions

#### Layer 1

Mix flour, butter, and ½ cup pecans. Press into a greased 9×9 pan. Bake for 15 minutes at 350 degrees F, then remove and let cool.

NOTE: If you are using a 9×13 pan, or would like a thicker crust, add an additional ½ cup flour, ¼ cup butter, and ¼ cup chopped pecans.

#### Layer 2

Blend cream cheese and powdered sugar, add 1 cup of the whipped topping, then spread over cooled crust.

#### Layer 3

Mix milk, pudding mix, canned pumpkin, pumpkin spice, and 1 cup whipped topping until smooth. Spread over top of layer 2.

#### Layer 4

Spread remaining 1 cup of whipped topping and sprinkle with pecans.  
Let chill for 3 hours or until set. Serve chilled.

Find more TIPS & VIDEOS for this recipe at  
<https://lilluna.com/lemon-lasagna/>



## PINEAPPLE UPSIDE DOWN CAKE

1 cup unsalted butter, divided  
1½ cups packed light brown sugar, divided  
1 (20-ounce) can pineapple rings in juice  
10 maraschino cherries  
2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon salt  
½ cup granulated sugar  
2 eggs  
½ cup milk  
1 teaspoon almond extract



### Instructions

1. Preheat the oven to 350°F. Grease a 9×13-inch baking dish.
2. Melt ½ cup butter in a medium pot over medium heat. Set remaining ½ cup butter aside to soften.
3. Stir 1 cup brown sugar into butter in the pot and bring to a boil, stirring frequently. Continue boiling for 1 minute, then pour into the prepared pan.
4. Drain pineapple rings, reserving ½ cup of the juice, and place rings into the bottom of the pan. Place a cherry in the middle of each ring. Set aside.
5. In a medium bowl, whisk flour, baking powder, and salt. Set aside.
6. In another medium bowl, beat softened ½ cup butter, granulated sugar, and remaining ½ cup brown sugar with a hand mixer until well combined. Add eggs and blend well.
7. Add flour mixture to wet mixture and beat until well combined.
8. While still mixing, add milk, ½ cup reserved pineapple juice, and almond extract.
9. Carefully spread batter over pineapple slices.
10. Bake for 35–40 minutes, or until the middle is cooked through and a toothpick inserted in the center comes out clean. Let cool for at least 30 minutes.

Find more TIPS & VIDEOS for this recipe at

<https://lilluna.com/pineapple-upside-down-cake/>



Printables

# Menu PLAN

[illegible]

[illegible]

# Guest LIST

[illegible]

# Cooking SCHEDULE

TIME	RECIPE	NOTES:
5am		
6am		
7am		
8am		
9am		
10am		
11am		
12pm		
1pm		
2pm		
3pm		
4pm		
5pm		
6pm		
7pm		

# Cooking SCHEDULE

[illegible]