

APRIL 2026

This Month...

- Easter Egg Hunt **Saturday, April 4 at 11:00AM**
- Spring Break Kids Art Camp **Monday, April 6 - Thursday, April 9**
- Coffee with a Cop **Monday, April 13 at 10:30AM**
- Sourdough Class **Saturday, April 18 at 5:00PM**
- April Luncheon **Monday, April 20 at 12:00PM**
- Babysitting Class **Saturday, April 25 at 9:00AM**
- Versiti Blood Drive **Tuesday, April 28** *www.versiti.org
- Pizza & Bingo **Wednesday, April 29 at 12:00PM**

Please call or visit the front desk for preregistration & additional information.

www.byrontownshiprec.org
616.878.1998

Easter Egg Cookie Dough Truffles

Ingredients:

- 1/2 cup of butter room temperature
- 3/4 cups packed brown sugar
- 2 cups all purpose flour
- 2 tsps vanilla extract
- 14 oz sweetened condensed milk
- 1 cup mini chocolate chips
- pink blue, purple, and white candy melts

Instructions:

1. In the bowl of a large stand mixer, cream the butter and the brown sugar until light and fluffy, about two minutes. Beat in the vanilla.
2. Slowly add the flour, scraping down the sides as necessary.
3. With the mixer still running, slowly add in the sweetened condensed milk. You may need to stop the mixer periodically to scrape down the sides.
4. Once it is fully combined, stir in the chocolate chips.
5. Form the dough into one inch balls, and then shape into eggs. Place on a wax paper lined pan and cover loosely with plastic wrap. Refrigerate overnight.
6. Melt the candy melts according to the directions on the bag. Keeping the truffles in the refrigerator, and removing only three or four at a time, dip them in the candy melts one at a time with a fork. Gently tap off any excess chocolate and let dry on wax paper.



2026		APRIL					
SUN	MON	TUE	WED	THU	FRI	SAT	
			1	2	3	4	
5	6	7	8	9	10	11	
12	13	14	15	16	17	18	
19	20	21	22	23	24	25	
26	27	28	29	30			