

Bird Nest Cookies



FROM THE KITCHEN OF
DEBBIE MACOMBER

These adorable Bird Nest Cookies are perfect for your Easter dessert table. They come together very quickly, and are perfect for little helpers.

Makes 8

Ingredients

$\frac{3}{4}$ cup butterscotch chips
 $\frac{1}{2}$ cup creamy peanut butter
2 cups dried chow mein noodles
24 Cadbury mini eggs

Directions

In a medium saucepan, melt butterscotch chips and peanut butter over medium heat until smooth, stirring occasionally, 2 to 3 minutes. Fold in the chow mein noodles until evenly coated. Scoop $\frac{1}{4}$ cup amounts onto a wax paper-lined baking sheet. Use the back of a small spoon to make a small dent in the center of each nest. Let cool in the refrigerator for 15 to 20 minutes, until solid. Top with a few eggs per nest. Store, covered, at room temperature.