

**Directions continued:**

3. Stir in the almonds, pretzels and coconut, coating evenly. Drop the mixture, 1 tablespoon at a time, onto the prepared baking sheets. Nestle in 1 or 2 of the mini eggs. If the mixture starts to cool and become too firm to work with, microwave for 30 seconds and stir gently. Let the nests cool at room temperature until solid.

**Nutritional Analysis per serving:**

Calories 176g  
Total Fat 10g  
Saturated Fat 3g  
Carbohydrates 19g  
Dietary Fibre 3g  
Sugar 4g  
Protein 5g  
Cholesterol 0mg  
Sodium 188mg



**Butterscotch Bird Nests**

*Sourced: Food Network Kitchen*