

Butterscotch Bird Nests

Yield: 30 nests

Ingredients:

3/4 cup blanched almond slivers

10 ounces vanilla "make your own" almond bark

1 cup butterscotch chips

2 cups pretzel sticks, broken in half

3/4 cup unsweetened coconut chips (often found in the health food aisle)

1 cup candy-coated mini chocolate eggs (about 50)



Photo:-KamranAydinov, Freepik

Directions:

1. Heat a large, dry sauté pan over medium heat. Add the almond slivers and toast, shaking the pan every minute, until they are fragrant and begin to darken in areas, 3 to 5 minutes.
2. Line two baking sheets with parchment paper. Melt the almond bark in a microwave-safe bowl according to package instructions. Stir in the butterscotch chips. Microwave another 30 seconds, and then stir until smooth.

Sourced: Food Network Kitchen