

# Eggs-tra Special Easter Treats



Egg-Ceptional Easter Nests

It's true — the kitchen is the heart of the home. Ever notice how people always gather there? Whether baking treats, making dinner or spending time with family and friends, the kitchen is my favorite place to be. Since my day job is Consumer Test Kitchen Project Manager for the Nestlé Test Kitchens, you can bet I love to stir things up. This column lets me pass along to you some of my best recipes, tips and baking secrets.



*Mix It Up  
With  
Jenny*

**Jenny  
Harper**

I love making Easter baskets really special. It's a fun tradition to put some nontraditional treats and surprises into each basket. I like to look for little gifts that say a lot about the person getting them. Sports stickers for the little athlete, movie tickets for the film buff...what kinds of egg-stras do you like to give?

For younger kids, try sidewalk chalk, bubbles and bubble wands, and coloring books of their favorite characters.

Older kids might enjoy a new journal, cd or gift card.

Who says grown-ups can't join in the Easter fun? Give your special someone a favorite DVD or a certificate for a fun night out together.

As always, I'll be including some homemade goodies in all the baskets. These darling Easter Nests are a cinch to make – and taste great, too. And the Very Best Fudge is a delicious addition to any Easter basket! I'm glad it makes a lot, so there's plenty to go around.

For more delicious Easter basket treat recipes, hop on over to [VeryBestBaking.com](http://VeryBestBaking.com)

■ *Courtesy of Family Features*

## Egg-Ceptional Easter Nests

Makes 30 nests

Wax paper

1 2/3 to 2 cups (11- to 12-ounce package) Butterscotch or Semi-Sweet Chocolate Morsels

1/4 cup creamy peanut butter

2 cans (5 ounces each) chow mein noodles

30 to 60 foil-covered chocolate eggs, any flavor

LINE trays with wax paper.

MICROWAVE morsels in large, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; STIR. The morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until morsels are melted. Stir in peanut butter until well blended.

ADD chow mein noodles to morsel mixture; toss until coated. Using ice cream scoop that measures about 2 rounded tablespoons, scoop and drop onto prepared trays then immediately shape into nests. Refrigerate until ready to serve. Before serving, place one or two foil-chocolate eggs in each nest. Store prepared nests in covered container for up to 1 day.

*Nutrition Information per serving: 170 calories; 80 calories from fat; 9g total fat; 5g saturated fat; 0mg cholesterol; 75mg sodium; 19g carbohydrate; .5g fiber; 12g sugars; 24g protein*

## Very Best Fudge

(Makes about 4 pounds)

3 cups granulated sugar

1 can (12 fluid ounces) Evaporated Milk

1/4 cup (1/2 stick) butter or margarine

1/2 teaspoon salt

4 cups miniature marshmallows

4 cups (24 ounces) or 2 packages (12 ounces each)

Semi-Sweet Chocolate Morsels

1 cup chopped pecans or walnuts (optional)

2 teaspoons vanilla extract

LINE 13 x 9-inch or two 8-inch-square baking pan(s) with foil.

COMBINE sugar, evaporated milk, butter and salt in 4- to 5-quart, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

STIR in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted.

Pour into prepared baking pan(s). Refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces. Store tightly covered in refrigerator.

*Nutrition Information per serving: 170 calories; 60 calories from fat; 7g total fat; 4.5g saturated fat; 5mg cholesterol; 40mg sodium; 29g carbohydrate; 1g fiber; 26g sugars; 2g protein*

