





DINO DISCOVERY EGGS

Hatch your own dinos by breaking into these colorful marshmallow "eggs" with Mother's® Dynamite Dinosaurs™ Cookies in the center. Get ready to crack open some fun!



YIELD: Approx. 10-12 "Eggs"

PREP TIME: 45 minutes (plus setting time)

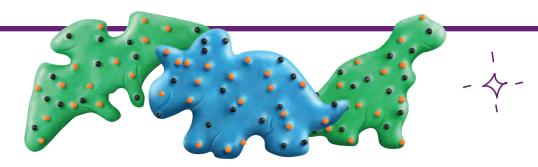
INGREDIENTS:

- 1 x 9 oz. bag of Mother's Dynamite Dinosaurs Cookies
- · 6 Tablespoons butter
- 1 x 10 oz. package mini marshmallows
- 4 cups puffed rice cereal
- Assorted gel or powdered food coloring, 4 colors as desired
- Nonstick spray or $\ensuremath{\mbox{\sc l}}\xspace\ensuremath{\mbox{\sc l}}\xspace$ cup melted butter, optional
- 1 cup white chocolate melting wafers, optional
- · Sprinkles for decorating, optional
- $\boldsymbol{\cdot}$ Sanding sugar for decorating, optional
- 1 x 11 oz. bag butterscotch chips (about 2 cups)
- 2 Tablespoons peanut butter or nut butter alternative
- 1 x 12 oz. container fried chow mein noodles or pretzel sticks

DIRECTIONS:

- 1. Open the bag of Mother's Dynamite Dinosaurs Cookies and select about 15 of your favorite cookies for the egg centers. Chop the rest.
- 2. Divide butter, marshmallows, and cereal into 4 even piles (1 $\frac{1}{2}$ tablespoons butter, $\frac{1}{4}$ package marshmallows, 1 cup cereal per pile).
- 3. For each color: Melt 1 ½ tablespoons butter in the microwave. Add ¼ package marshmallows and melt. Add food coloring a few drops at a time, stirring until desired color is reached.
- 4. Mix in 1 cup cereal until well combined, adding more color if desired. Fold in $\frac{1}{4}$ of the chopped Mother's Cookies.
- 5. Cool the mix until malleable but not too hot to touch. With food-safe gloves or hands coated with nonstick spray or melted butter, shape ½-½ cup of mix around 1 selected cookie to form an egg. Roll between hands or on a clean surface to shape. Repeat for a total of 3-4 eggs per color.
- If decorating, melt white chocolate wafers. Dip eggs and decorate with sprinkles or sanding sugar.
- Make haystack nests: Melt butterscotch chips with peanut butter in the microwave, stirring until smooth. Mix in chow mein noodles or pretzel sticks.
- 8. To form small nests, use tongs or spoons to form piles of haystack mix on a wax-paper-lined or sprayed baking tray. Cool until set, about 30 minutes.
- 9. Get ready to hatch—plate the nests, top with eggs, and "crack" them open to reveal your Mother's Dynamite Dinosaurs Cookies for a roaring good time!

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CHEF'S NOTES:

- 1. Make it your own! Use one color or skip the coloring for a simpler look.
- 2. Swap puffed rice cereal for any variety you have on hand, or mix and match for a fun
- 3. For added variety, you can make normal eggs with 1 cookie inside, or shape larger eggs with multiple cookies in the center.
- Feel free to use milk or white chocolate in place of butterscotch when making the haystacks.
- 5. Keep prepared eggs in a sealed container at room temperature for 2 days, or individually wrapped in the fridge for 5 days.

