

## Nutter Butter Easter Chicks (Easy No-Bake Spring Treat for Kids)

If you're looking for a simple, no-bake Easter treat that's almost too cute to eat, these



**TIME**  
**45 min**

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**ChefManiac**

### INGREDIENTS

1 package Nutter Butter cookies  
12 ounces yellow candy melting wafers  
Orange M&M's (for beaks)  
Small candy eyes  
Orange decorating icing (tube or piping bag)  
Wax paper or parchment paper  
Optional for Display:  
Green paper grass

### DIRECTIONS

1. Prepare Your Workspace: Line a baking sheet with wax paper or parchment paper. Set aside.
2. If you're planning to display them in a bowl with green paper grass, go ahead and prepare that now so everything is ready once the cookies set.
3. Melt the Candy Coating: Place the yellow candy melting wafers in a microwave-safe bowl.
4. Microwave in 30-second intervals, stirring after each round, until fully melted and smooth. Be careful not to overheat-candy melts can seize if they get too hot.
5. Dip the Cookies: Using a fork or dipping tool:
6. Lower one : Nutter Butter cookie into the melted coating.
7. Turn to coat completely.
8. Lift it out and gently tap the fork on the side of the bowl to remove excess coating.
9. Place the coated cookie onto the prepared parchment paper.
10. Repeat with remaining cookies.
11. Add the Faces: While the coating is still soft:
12. Gently press two candy eyes near the top.
13. Place one orange M&M sideways below the eyes to create a beak.
14. Work quickly so the decorations adhere before the coating firms up.
15. Pipe the Feet: Using orange decorating icing, pipe two small chick feet at the bottom of each cookie. Simple three-line "bird feet" shapes work perfectly.
16. Don't worry about perfection-those tiny imperfections add charm.

17. Let Them Set: Allow cookies to sit at room temperature for 30-45 minutes until completely firm.
18. If you're short on time, refrigerate for 10-15 minutes to speed things up.

## SWAPS & NOTES

& Easy Swaps Candy Melts: Yellow candy melting wafers give that perfect chick color.

If you can't find yellow, use white melts and add oil-based yellow food coloring.

Beaks: Orange M&M's work beautifully, but you can also cut orange jelly beans in half.

Feet: If you don't have decorating icing, melted orange candy melts in a small piping bag will work.

## TIPS FOR SUCCESS

Stir candy melts thoroughly between heating intervals.

If the coating thickens while dipping, microwave for 10-15 seconds to loosen it.

Use tweezers to place candy eyes for precision.

Decorate in small batches so the coating doesn't harden before you finish.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/nutter-butter-easter-chicks-easy-no-bake-spring-treat-for-kids/>