

Coconut Macaroon Nests

We love coconut in this family and while these have a bit of a Easter flair, they could certainly be made any time of year without the easter eggs!

The Nests

1 egg white from a large egg.
2/3 cup sweetened condensed milk.
1 tsp vanilla extract
Pinch of salt
3 1/2 cups sweetened shredded coconut

Filling

3 oz semi sweet chocolate
Candy eggs of your choice

Preheat oven to 325 degrees

Whisk the egg white with the condensed milk, vanilla and salt. Add the coconut and mix well.

Spoon onto baking sheet lined with parchment paper. Press your thumb to make the nest and reshape cookies so they stay round.

Bake for 20 min. Let cool completely.

Melt semi sweet chocolate in a double boiler and pour into chilled nests. Fill with candy eggs. Chill in fridge until chocolate hardens.

Makes 1 dozen.