

Easter Egg Nests

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Category: Desserts
Prep Time: 5 minutes
Bake Time: 22-25 minutes
Serves: 24

Ingredients:

4 large egg whites
2T sugar
1/2t salt
14oz sweetened flaked coconut



candy of your choice! I used Cadbury Mini White eggs and M&M's Easter Peanut Butter Eggs (delish btw)

Steps:

- Preheat oven to 325 degrees
- Prep a mini muffin pan by coating with non stick spray
- Add first four ingredients to a bowl and mix together
- Scoop about 1 tablespoon of the mixture into each cup
- Use your thumb to press down the middle of each cup, forming a nest
- Bake for 22-25 minutes, until nests are golden brown
- Let cool for 10 minutes to let nests settle, using a small offset spatula or butter knife to release nests from pan
- Let cool completely on a wire rack
- When ready, add candy in and get ready for the ooh's and ahh's from your family!