THE J.M. SMUCKER Co

Coconut Macaroon Nests

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	40	N/A

Ingredients

- 1 can (300 mL) Regular **Eagle Brand®** Sweetened Condensed Milk
- 2 tsp (10 mL) vanilla extract
- 6 cups (1.5 L) flaked coconut
- 1 cup (250 mL) semi-sweet or 70% chocolate chips, melted
- candy covered mini chocolate eggs

Directions

Step 1:

Preheat oven to 325°F (170°C). Generously spray mini muffin pans with non-stick spray.

Step 2:

Combine sweetened condensed milk and vanilla in a large mixing bowl. Stir in coconut.

Step 3:

Place generous tablespoon (15 mL) mixture into prepared muffin cups. Press mixture into bottom and up sides of each cup.

Step 4:

Bake in preheated oven 18 to 20 minutes, until tops are golden.

Step 5:

Cool in pans on a wire rack 15 minutes or until nests are firm. Run a knife or metal spatula around the sides to loosen. Continue cooling on wire cooling rack.

Step 6:

Drizzle melted chocolate over cooled nests. Place about 3 mini eggs over chocolate. This will hold down the eggs.

Images