

Marie Saba

from my kitchen to yours

Coconut Easter Nests

Ingredients

- 1 (14 oz.) bag sweetened shredded coconut
- ½ cup **sweetened condensed milk**
- 2 Tablespoons plain Greek yogurt
- 1 Tablespoon heavy whipping cream
- 1 teaspoon vanilla extract
- 1 8-ounce bag **Mini Cadbury Candy Eggs**
(or other candy eggs)

Instructions

- 1** Preheat oven to 325 degrees F. Line a baking sheet with parchment paper.
- 2** In a medium bowl, mix together all ingredients until well-combined. The dough will be very sticky. Wet your hands with a little water and then shape the dough into nest shapes and place them on the parchment-lined baking sheet, about 1 inch apart.
- 3** Bake at 325 degrees F for 20-25 minutes, until golden on the bottom. Cool thoroughly and then move to a platter. Place 3-4 candy eggs in the center of each nest and enjoy!

