

Coconut Birds Nest

Adapted from: <https://www.natureates.com/spring-coconut-birds-nests/?pp=0&epik=di0yJnU9bm9Kazl3ZGtybVFrMIVHU3d1bUhtXzhBYmRXT1BUak8mbj1ZN114elM4ZkxUWZ2bVdsRzdaZWdnJnQ9QUFBQUFGNIBOOWM>

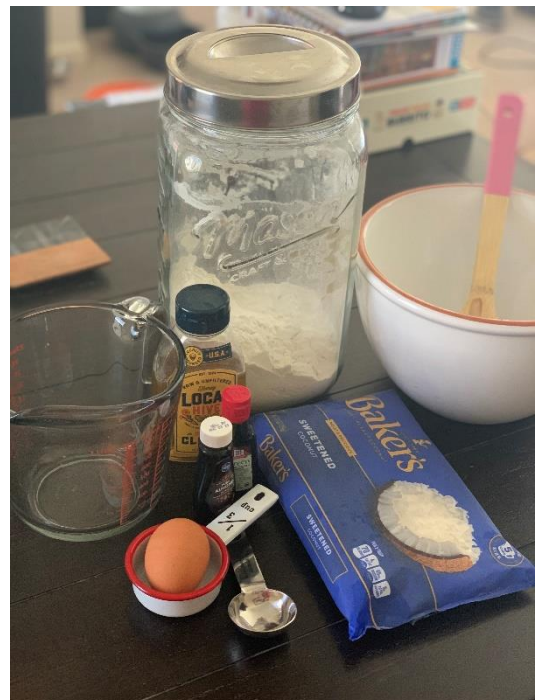


Hey all! I miss you guys and I'm hoping that everyone is doing well and staying healthy! This weekend is Easter and since we can't be together for the Easter Egg Hunt I figured I would bring you an egg-celent food craft that you can do with your family.

You will only need a few ingredients and some clean hands!

Ingredients:

- 5-ounces unsweetened shredded coconut
- 1 egg
- 1 Tbsp of honey
- 1/3 C all-purpose flour
- 1 tsp almond or vanilla extract
- ¼ tsp salt
- 2-3 drops green food coloring
- 10-ounces of candy-coated eggs



The first step is to wash those hands! Or as the afterschool club kids like to call them, sausages! Once your hands are clean get your oven preheating to 350 degrees. Spray a 12-cup muffin tin generously with some cooking oil.



In a medium sized bowl add the egg, honey, extract, food coloring (I forgot to put some in mine) and salt and whisk them together until they are well combined. I chose to use almond extract because I think it's delish! I also found that the whisking needed to be fairly robust in order for the honey to dissolve.

Once the wet ingredients are well combined, add the coconut and flour. Mix everything together until you can't see the flour anymore. This is where you can roll up those sleeves, get your hands dirty and mix those ingredients by hand. I found that it was easier to put the coconut into the muffin tin with your hands anyway!

Divide the coconut mixture into the pre-greased muffin tin and bake for 10 minutes.

Allow to cool slightly then press the centers of the "nests" to make an indent for your eggs.

Once the nests are completely cool, you can add the candy eggs to the center. I didn't have any eggs so peanut M&M's were my substitute. The last thing you want to do is...ENJOY!!

