



Recipe:



Chocolate Coconut Nests



Ingredients

- 1 1/2 cups coconut
- 3/4 cup chocolate chips
- At least 24 Cadbury Eggs or Jelly Beans

Materials

- Stove and/or microwave
- Double Boiler
- Bowl
- Large stirring spoon
- Small soup spoon
- Baking Sheet
- Muffin Pan
- Parchment or muffin paper



Photo credit: Canva

Step 1

Toast Coconut

- Preheat the oven to 400 degrees F
- Place the 1/2 cups coconut evenly on baking sheet
- Stick in the oven once preheated
- Toast in the oven for 5-10 minutes
- Take out and let cool



Photo credit: Canva



Step 2

Melt Chocolate

- Double boil or melt 3/4 cup of chocolate in the microwave



Photo credit: Canva

Step 3

Mix and Make

- Mix the coconut into the chocolate
- Scoop out the "nests" onto parchment paper on a baking sheet or in a muffin pan
- Use a small spoon to press the divets into the "nests"



Photo credit: Homemade and Yummy

Step 4

Egg Time!

- Add the candy eggs, jelly beans or any other small egg shaped food to the edible nests. Enjoy!



Photo credit: Homemade and Yummy

References:

homemadeandymummy.com/no-bake-chocolate-coconut-nests/
eatingbirdfood.com/chocolate-coconut-nests/