

Coconut Macaroon Jelly Bird Nests

The following recipe is courtesy of [Bread Over Heels](#), a food scientist and blogger. For more of her recipes and baking tips, visit her website or Instagram [@breadoverheels](#).

Yield: 26-32 Macaroons

Ingredients

- 1 14 oz. bag sweetened coconut
- ½ cup, plus 1/3 cup sweetened condensed milk (a little less than one 14 oz. can)
- 1 tsp. vanilla
- Dash salt
- 2 egg whites
- 2 oz. white chocolate, broken into small pieces.
- 1 bag Jelly Bird Eggs

Instructions

1. Preheat oven to 325°F. Line two baking sheets with parchment paper.
2. In a large bowl, combine coconut, sweetened condensed milk, vanilla and salt. Set aside
3. In a stand mixer fitted with a whisk attachment, beat egg whites on medium-high speed until stiff peaks are formed. Fold beaten egg whites into the coconut mixture.
4. Refrigerate for 30 minutes.
5. Use a small scoop, or two spoons, to scoop small amounts of the mixture onto the prepared baking sheet. Roll into a ball. Press the center of the ball with your thumb to form an indent. Repeat with remaining dough. If the dough gets too sticky, rinse scoop or spoons in water to help release.
6. Bake for 20 minutes. Remove from the oven and add a small amount of white chocolate to each indented macaroon. Return to oven and bake for 3-5 additional minutes, or until lightly golden.
7. Remove from the oven. While macaroons are still warm, press three Jelly Bird Eggs into the center of macaroon. Transfer to wire rack and let cool completely.

