

COCONUT MACARON NESTS



MELT. CREATE. ENJOY!

INGREDIENTS:

YIELD: 24 MACAROONS

- 6 oz. Chocolate CANDIQUIK® Coating
- 1 package (14 oz.) flake coconut
- 2/3 cup granulated sugar
- 6 tablespoons flour
- ¼ teaspoon salt
- 4 egg whites, lightly beaten
- 1 teaspoon almond (or vanilla) extract
- 1 bag chocolate egg candy

INSTRUCTIONS:

1. Preheat oven to 325°F.
2. Mix coconut, sugar, flour and salt in a large bowl.
3. Lightly beat egg whites and almond extract together by hand. Add to coconut mixture and mix well.
4. Drop by tablespoonful onto a well-greased and floured baking sheet. Press a finger in the center of each macaroon to form an indent for the nest.
5. Bake for 20 minutes or until edges are golden brown. Place on a wire baking rack to cool completely.
6. Melt CANDIQUIK® in Melt and Make Microwaveable Tray™ according to package directions and spoon a small amount into the center of each macaroon. Place 3 chocolate eggs in the chocolate center. Let set.

