



Noreen's Kitchen

Chocolate Coconut Birds Nests

Ingredients

12 ounces of white or dark chocolate chips
2 teaspoons Coconut Oil*
1 cup of sweetened, flaked coconut

Jelly Beans
Edible Glitter (optional)

Step by Step Instructions

Melt chocolate chips and coconut oil together in the microwave. Start with 1 minute, then stir. Then use 30 second bursts if needed, stirring between each heating until the chocolate is smooth.

Mix coconut into melted chocolate and stir well. Mixture should be thick enough to scoop. If it is too loose, add more coconut 1/2 cup at a time until a thick almost dough like consistency is reached.

Using a cookie scoop, scoop the mixture out and place each portion onto a baking sheet lined with parchment paper.

Using the back of a spoon or an ice cream scoop, create a divet in the mound of chocolate, slightly flattening it and giving it the appearance of a bird's nest.

Place three jelly beans in the divet to represent bird eggs.

Sprinkle with edible glitter if desired.

Refrigerate for 30 minutes to set.

Store in an airtight container for up to 1 week.

If you live in a warmer climate, it is recommended that you store these in the refrigerator.

*NOTE: You may use any type of chocolate you like. When using white chocolate, take care to not over heat, as it will burn and it may also require up to three times more coconut oil depending on the amount of cocoa butter in the chips or how old they may be. This is something that varies from brand to brand and is just something you need to play by ear.

Enjoy!