



PREP: 10 min
COOK: 20 min
SERVES: 10

Macaroon Easter Nests

With fragrant vanilla, bright raspberry and indulgent Nutella, this recipe is the perfect way to keep little hands entertained over the Easter holidays!

Ingredients

1 cup sweetened condensed milk
1 large egg white
2 tsp Queen Vanilla Bean Paste
Pinch salt
3 ½ cups (260g) shredded coconut
1 cup Nutella
2 punnets (250g) fresh raspberries
40g freeze dried raspberries (optional)
icing sugar, to decorate

Method

STEP 1

Preheat oven to 160°C and line a large baking tray with baking paper.

STEP 2

Combine sweetened condensed milk, egg white, Vanilla Bean Paste and salt in a large bowl. Stir until well combined. Add shredded coconut and mix well.

STEP 3

Spoon two tablespoons of mixture into balls and place on baking tray. Gently flatten and indent middle with your thumb to make a nest shape.

STEP 4

Bake for 15-20 minutes until golden. Remove from oven and gently re-press the middles to ensure enough space for the filling. Allow to cool for 5 minutes then transfer to a wire rack to cool completely.

STEP 5

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Method

To serve, dollop nutella in the middle of each nest and decorate with fresh and freeze dried raspberries, if using. Finish with a sprinkling of icing sugar. Store in an airtight container for up to 3 days.

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