**Coconut Macaroon Nests**

**Ingredients:**

Vegetable oil cooking spray

50ml egg whites

1ml coarse salt

400ml sweetened flaked coconut

60ml Nutella

Mini Eggs

**Method:**

1. Preheat oven to 300F. Coat 12 mini muffin cups with cooking spray
2. In a bowl, stir together egg whites and salt with a fork. Mix in coconut.
3. Drop 25ml of mixture into each prepared tin.
4. Lightly press mixture into bottom and up sides of each up. Bake until light golden on top. 20-25 minutes.
5. Let cool in tins on a wire rack 10 minutes, then run a butter knife around sides to loosen.
6. Add 5ml Nutella and place your mini eggs in the nest!