

NO-BAKE EASTER BIRD NEST COOKIES

Makes 24 cookies

Wax Paper or Parchment Paper

Oats – 1 cup, quick or else old-fashioned pulsed in a food processor to break up the oats a little smaller

Coconut – 2 cups, preferably unsweetened

Creamy peanut butter – 1 cup, preferably natural with no sugar added

Malted milk mini Easter eggs (or small hard-candy-covered chocolate eggs) - 72

Coconut sugar – 2 cups

Milk – 1/2 cup

Flour – 1 tablespoon

Nutmeg – 1/4 teaspoon

Allspice – 1/4 teaspoon

Rum extract – 2 teaspoons

1. Cover two large baking sheets with parchment paper or wax paper.
2. Place oats and coconut in a bowl and stir to mix.
3. Measure peanut butter in measuring cup. (All ingredients need to be ready to go, to make the process smooth.)
4. Lay candy eggs in groups of three, with varied colors in each group. (Clean, dry standard size ice cube trays might be helpful.)
5. In a medium saucepan, place coconut sugar, milk, flour, nutmeg, and allspice. (The burner you use and the baking sheets should be in close proximity to each other.)
6. Whisk on medium heat and bring to a boil for one minute, then reduce heat to low.
7. Stir in extract, then peanut butter until well combined.
8. Add oats and coconut and stir until dry ingredients are well covered with the hot mixture.
9. Working fairly quickly, drop four large, heaping flatware teaspoonfuls of the mixture onto the parchment or wax paper, using another teaspoon to push the cookie mixture off the other teaspoon. Use the back of one of the teaspoons to shape the “nest” and make a shallow indentation for the eggs, as in a bird nest. Gently press three candy eggs into each “nest.”
10. Wasting no time, follow those steps for groups of four for the rest of the cookies.
11. Cool the cookies for an hour. Remove with a pancake turner. If they are a little soft, refrigerate to harden.

When the cookies are well hardened, you could store them in a covered 9x13 pan, with wax paper or parchment paper between the layers.

No-bake cookies should be stored in an air-tight container and can last a week at room temperature, two to three weeks refrigerated, or two to three months in the freezer.