



No-Bake Easter Nests

INGREDIENTS: (makes 24 nest cookies)

2 cups sugar
1/2 cup milk
1/2 cup margarine (or one stick of butter)
1/2 cup cocoa
1/2 cup peanut butter (creamy)
3 teaspoons vanilla extract
4 cups of broken up shredded wheat (this was 9 big pieces, broken up)
1/2 cup coconut (optional) with a tiny bit of green food coloring
72 mini Cadbury eggs

DIRECTIONS:

Crunch up the shredded wheat until you have 4 cups.

If you use coconut, place it in a zip-top bag with the food coloring and shake until green.

Spray a mini-muffin tin with non-stick spray and set aside.

Measure sugar, milk, margarine, and cocoa into a large saucepan.

Heat until boiling (stirring constantly) and then boil for 2 minutes.

Add peanut butter and vanilla. Stir until smooth.

Take off heat, and add Shredded wheat, stirring until it is completely coated. I recommend adding it one cup at a time and using a little less if it gets too thick to stir well.

Working quickly, spoon or scoop into mini-muffin tin.

Use a tart shaper or a rounded measuring spoon to press the center in (spray this item with cooking spray between each nest to keep it from sticking).

Sprinkle a little coconut over each nest.

Press three eggs into each nest.

Allow nests to cool and harden.

Use a small knife to pop nests out of pan.

Enjoy!