

See's CANDIES®

See's Candies Chocolate Coconut Easter Nests



Makes 12 nests

Ingredients:

- 1 cup shredded coconut
- 1 cup See's Candies [Semi-Sweet Chocolate Chips](#)
- See's Candies [Milk Chocolate Eggs](#) and [Dark Chocolate Eggs](#)

Instructions:

- 1. Prepare muffin pan:** Line each cup with a parchment paper square. Extend the paper beyond edges for easy removal later.
- 2. Melt the chocolate:** Place See's [Semi-Sweet Chocolate Chips](#) in a microwave-safe bowl. Heat on high for 60 seconds, then stir until smooth. If needed, microwave for additional 15-second bursts, stirring after each interval, until fully melted.
- 3. Mix in coconut:** Stir shredded coconut into the melted chocolate until well combined.
- 4. Form the nests:** Scoop two heaping tablespoons of the chocolate-coated coconut shreds into each parchment-lined muffin cup. Using the back of a spoon, gently press and shape the mixture upwards along the sides of the paper to form a nest shape. Repeat until all the mixture is used.
- 5. Chill to set:** Place the muffin pan in the fridge for at least two hours or overnight to ensure nests are fully set.
- 6. Assemble:** Once set, remove the nests from the fridge. Carefully lift them out of the muffin tray and arrange on a serving platter. Place See's [Milk Chocolate Eggs](#) and [Dark Chocolate Eggs](#) inside each nest (with or without foil, depending on preference).
- 7. Store in fridge:** Keep the nests in an airtight container in the fridge until ready to serve.