Eggs in a Nest Cookies

If your family would like to try it, you will need:

 $1\frac{1}{2}$ cups flour

1 tsp. baking powder

 $\frac{1}{2}$ tsp. salt

½ cup sugar

1 egg white

 $\frac{1}{2}$ cup shortening

1 tsp. vanilla

2 Tbs. milk

2 cups shredded coconut

5 oz. M&Ms or mini-jelly beans

(pastel colors look great!)

All you will need to do is:

- 1. Heat oven to 375°.
- 2. Sift flour, baking powder and salt and set aside.
- 3. In large bowl, beat shortening, sugar, egg white and vanilla until well blended.
- 4. Add dry mixture and milk until blended.
- 5. Stir in coconut.
- 6. Roll dough into 1-inch balls and place on ungreased baking sheet (should make about 30 balls).
- 7. Make a thumb print depression in the center of the ball to form a nest.
- 8. Bake 6 minutes.
- 9. Remove from oven and place 3-4 M&Ms (or mini jelly beans) in the center of each nest.
- Bake an additional 5 minutes... This is cool! The M&Ms will develop tiny cracks, just like eggs!

Makes 30 cookies