

BIRD NEST COOKIES

Recipe adapted from Good to the Grain

INGREDIENTS:

- 1 cup (2 sticks) cold unsalted butter, cut into cubes
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 2 t vanilla
- 2 cups whole wheat flour
- 1 cup whole wheat pastry flour (or all-purpose)
- 1 1/2 t baking powder
- 1 t baking soda
- 1 1/2 t sea salt
- 1 cup mini egg chocolates
- 1 heaping cup sweetened coconut

DIRECTIONS:

1. Preheat your oven to 350°F and line two baking sheets with parchment paper.
2. Beat together the cold cubed butter and the sugars with an electric mixer on low until just combined, about 2 minutes. Add the eggs one at a time, beating until mixed in. Mix in the vanilla.
3. In a separate bowl, whisk together the flours, baking powder, baking soda, and salt. Add the flour mixture to the buttery goodness and beat combined.
4. Scoop heaping teaspoons of dough into the coconut and roll around to coat. Press 2-3 mini eggs into the dough and place on the prepared baking sheets. Bake for 12-14 minutes or until lightly golden around the edges and set in the center. Cool on a wire rack.

