

# Bird's Nest Cookies

1 1/4 cup shredded coconut  
1 cup butter, softened  
1/2 cup sugar  
1 egg  
1 teaspoon vanilla  
2 cups flour  
3/4 teaspoon salt  
1 bag M&M's speckled eggs (I used coconut and highly recommend them)

Preheat the oven to 300. Spread the coconut in a single layer on a baking sheet and toast, shuffling occasionally, until golden brown (about 15-20 minutes). Remove from oven and let cool. Increase the oven temperature to 350. In a large bowl or the bowl of a stand mixer, beat together the butter, sugar, egg, and vanilla until smooth. Add the flour and salt and mix to form a thick dough. Scoop rounded tablespoon-sized balls of dough and roll in toasted coconut, pressing the coconut into the dough. Place the balls of dough on a lightly greased baking sheet and press down in the center with your finger to make an indent. Bake 11-13 minutes or until lightly golden brown on the bottom. Let cool and top with M&M's eggs.