

Recipe No. 16/2014

# Easter Egg Nest Biscuits

This weekend is a time for religious reflection in many cultures as well as time to spend with family and have fun. Alice Piktija, our Thermomix South Africa MD had great family time with her triplets and their friends making these Easter delights, while her husband made them dinner

Makes: 24

Prep time: 20 minutes (longer if the children are involved)

Baking time: 15 - 20 minutes

## Ingredients

### Nests

150g pecan nuts

100g dark brown soft sugar

250g butter, softened

2 eggs, separated

1 ½ tsp vanilla extract

280g cake flour

### To decorate

100g plain or white chocolate, broken into pieces

Candy covered mini eggs

## Method

Preheat oven to 170°C. Line a baking tray with baking paper.

1. Place pecan nuts in TM bowl. Chop **3 sec/speed 8**. Set aside in a flat bowl.
2. Place sugar in TM bowl. Mill **10 sec/speed 9**.
3. Insert **butterfly**. Add softened butter. Mix **10 sec/speed 4**. Scrape down sides of bowl. Mix **1 min/speed 4**.
4. Add egg yolks and vanilla. Mix **10 sec/speed 3**. Remove **butterfly**.
5. Add flour and mix **10 sec/speed 4**.
6. In a separate shallow bowl, beat egg whites gently with a fork until foamy.
7. Take 1 tablespoon of dough and roll into a ball. Roll in egg white followed by chopped nuts. Place onto baking tray 5cm apart. Indent each ball with your thumb to resemble a nest. Repeat until all the mixture is used.
8. Bake 15 - 20 minutes. Leave to cool.
9. To decorate: Place chocolate in clean TM bowl. Melt **2 min/37°C/speed 2**. Scrape down sides of the bowl. Repeat until chocolate is melted.
10. Place a small spoonful of melted chocolate into the hollow of each nest. Decorate with 3 mini eggs. Allow to cool.



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