

ROBINS NEST COOKIES



Castle in the Clouds' Executive Chef, Lisa is sharing her family's holiday tradition: Robins Nest Cookies. This is a recipe that she grew up making during the holiday season and is something that her sister would always ask for.

INGREDIENTS FOR THE NESTS

- 2 ½ cup flour, sifted
- ½ cup firmly packed brown sugar
- 1 ½ teaspoon vanilla extract
- 1 cup oleo, margarine or soften butter
- 2 eggs, separated
- 1 ½ cup finely chopped walnuts

INGREDIENTS FOR THE EGGS

- 2 tablespoons butter, softened.
- 3 tablespoons light corn syrup
- ½ teaspoon almond extract
- 2 c sifted confectioners' sugar
- 2 drops blue food coloring
- 1 drop green food coloring

HOW TO MAKE THE ROBINS NESTS



1. Preheat oven to 350 F
2. Cream the oleo and sugar together
3. Add yolks, one at a time.
4. Add vanilla
5. Stir in flour ½ cup at a time.
6. Roll into 1 teaspoon balls
7. Roll the ball through beaten egg whites then through the nuts
8. Bake at 350 F for 12 minutes.

HOW TO MAKE THE ROBINS EGGS



1. Combine all ingredients (except food coloring) and mix to make fondant. The consistency should be like a pliable dough.
2. Add two drops blue food coloring and one drop green food coloring and mix.
3. If fondant is too tacky to handle, refrigerate for up to 30 minutes.
4. Roll fondant into small eggs. Depending on the size of your eggs, you should be able to fit two to four in each cookie nest.

Once you have your eggs in their nest, transfer the cookies to a festive plate and enjoy!

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