

Easter Bunny Coconut Tails - A Sweet and Fluffy Holiday Treat

Easter is one of my favorite holidays for festive treats, and these



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15 min

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INGREDIENTS

2 cups shredded coconut
1 cup white chocolate chips
1/2 cup mini marshmallows
1/4 cup powdered sugar
1 teaspoon vanilla extract
Pink candy melts (for decoration)

DIRECTIONS

- 1.** Melt the White Chocolate: Start by placing the white chocolate chips in a microwave-safe bowl. Microwave in 30-second intervals, stirring between each, until fully melted and smooth. Be careful not to overheat the chocolate, as it can burn quickly.
- 2.** Combine the Ingredients: In a large bowl, mix the shredded coconut, powdered sugar, mini marshmallows, and vanilla extract. Pour the melted white chocolate over the mixture and stir until everything is well coated. The chocolate will act as a binder, helping the coconut and marshmallows stick together.
- 3.** Shape the Bunny Tails: Using your hands, scoop about a tablespoon of the mixture and gently roll it into small oval or round shapes. Place each piece on a baking sheet lined with parchment paper to prevent sticking. If the mixture is too sticky, lightly grease your hands with a bit of coconut oil or butter to make shaping easier.
- 4.** Decorate with Pink Candy Melts: Melt the pink candy melts in the microwave using the same method as the white chocolate. Once melted and smooth, dip the tip of each coconut tail into the pink chocolate for a cute, decorative touch. This adds just the right amount of color to make them look extra festive!
- 5.** Chill to Set: Transfer the baking sheet to the refrigerator and let the bunny tails chill for at least 30 minutes. This step helps them firm up so they hold their shape.
- 6.** Serve and Enjoy!: Once set, your Easter Bunny Coconut Tails are ready to be served! Arrange them on a plate, place them in cute paper cups for gifting, or store them in an airtight container in the fridge until

you're ready to enjoy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easter-bunny-coconut-tails-a-sweet-and-fluffy-holiday-treat/>