

Coconut Candy

Prep time: 25 mins Total time: 25 mins

Ingredients

- 1 stick butter
- 1 can Eagle Brand milk
- 14 oz. flake coconut
- 2 (1 lb.) boxes powdered sugar
- 1 16 oz. pkg. semi-sweet chocolate
- 1 block food-grade wax
- ½ cup chopped walnuts if you want

Instructions

1. • In a medium saucepan, melt butter, stir in milk, then remove from heat. Stir in coconut and nuts. Add sugar, mixing well. Form mixture into small balls.
2. • Place a toothpick into the center of each ball. Put balls into refrigerator to chill for about one hour.
3. • Melt wax and chocolate in top of double boiler. Dip each ball in hot chocolate. Place on wax paper covered cookie sheet until cool. Remove toothpicks.

Recipe by MommyMandy | California Mom Blog at <http://mommymandy.com/coconut-candy-ball-recipe/>

I don't use nuts
and I use
Merckens dark wafers.