

Toasted Coconut Truffles

Ingredients

- 4 cups (24 ounces) semisweet chocolate chips
- 1 package (8 ounces) cream cheese, softened and cubed
- $\frac{3}{4}$ cup sweetened condensed milk
- 3 teaspoons vanilla extract
- 2 teaspoons water
- 1 pound white candy coating
- 2 tablespoons flaked coconut, finely chopped and toasted

Method

In a microwave or heavy saucepan, melt chocolate chips. Add the cream cheese, milk, vanilla and water; beat with a hand mixer until blended. Cover and refrigerate until easy to handle, about 1-1/2 hours. Shape into 1-inch balls and place on waxed paper-lined baking sheets. Loosely cover and refrigerate for 1-2 hours or until firm. In a microwave or heavy saucepan, melt candy coating, stirring often. Dip balls in coating; place on waxed paper-lined baking sheets. Sprinkle with coconut. Refrigerate until firm, about 15 minutes. Store in refrigerator in an airtight container.

Yield: about 5 $\frac{1}{2}$ dozen.

**The December Recipe of the Month came from
Mary Ann McFarland's Candy Making Class**

Southwest Virginia Higher Education Center • Abingdon, VA 24210
www.swcenter.edu/cooking

