THE J.M. SMUCKER Co

Coconut Chocolate Delights

Prep Time	Cook Time	Serves	Difficulty
20 mins	N/A	24	N/A

Ingredients

- 1/2 cup (125 mL) **Robin Hood®** Original All Purpose Flour

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- 1/3 cup (75 mL) cocoa powder
- 1 egg, beaten
- 1 can (300 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk
- 1 tbsp (15 mL) butter
- 1/4 tsp (1 mL) almond extract
- 1 1/2 cups (375 mL) shredded coconut

Directions

Step 1:

Combine flour and cocoa in top of a double boiler. Stir well to blend.

Step 2:

Add egg and sweetened condensed milk; beat until smoothly blended.

Step 3:

Cook over simmering water, stirring occasionally, until thick enough to hold its shape, about 15 minutes.

Step 4:

Remove from heat; stir in butter and almond extract. Cool.

Step 5:

Drop by teaspoonfuls into coconut. Toss in coconut and shape into balls.

Step 6:

Chill for 1 hour or until firm. Store in airtight container in refrigerator.

Images

