

Coconut Bonbons

Oscar · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 5 mins

Description

These cute coconut bonbons are little balls of joy Perfect for gifting or just treating yourself

Ingredients

— - ¼ cup butter - 1 pound confectioners' sugar - 1 cup sweetened condensed milk - 2 cups flaked coconut - 9 (1-ounce) squares semisweet chocolate - 2 tablespoons shortening

Instructions

1. Mix butter
2. confectioners' sugar
3. and sweetened condensed milk together in a medium bowl; mix in coconut. Roll dough into 1 inch balls; refrigerate until set
4. about 1 hour. Melt chocolate and shortening over a double boiler
5. stirring occasionally until smooth. Remove from heat when melted
6. and stir to make sure the shortening is fully incorporated. Use toothpicks to hold the balls and dip them in the melted chocolate. Set on wax paper to dry.