

**ChocolateCoconut**

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# Chocolate Coconut Candies

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This is a recipe for chocolate-coated coconut candies, similar to Mounds or Almond Joy. The recipe is beginner-friendly and uses only five ingredients!



**Figure 1: Chocolate Coconut Candies**

This recipe makes approximately 8 - 10 standard-sized candies.

## Ingredients

- 1 cup cream
- 1/2 cup sugar
- 1/2 cup butter
- 3 cups dessicated coconut
- 200g milk chocolate

## Chocolate Coconut Candies

Candies like these are made by covering squares of coconut filling with milk chocolate. They are a popular treat throughout much of the USA and are sold under various brand names. With this recipe, you can feel free to get as creative as you'd like! Nuts like almonds and peanuts go well with this candy, and you can even drizzle a different type of chocolate over the top.

### **Possible Substitutions**

The following substitutions can be made 1:1 in this recipe:

- Butter
  - Margarine
- Milk chocolate
  - White chocolate
  - Dark chocolate

# Cooking Instructions: Coconut Filling

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Total cook time, including setting: 6 - 8 hours

Because the coconut filling needs to set for several hours, instructions are split into two sections: Coconut Filling and Candy Assembly.

## Coconut Filling

1. In a medium saucepan, slightly melt butter over medium-low heat.
2. When butter has slightly melted, stir in cream.
3. When butter has almost completely melted, stir in sugar. Mix well.
4. Cook down for about 5 minutes, or until butter has fully melted and the mixture is totally incorporated.
5. Stir in desiccated coconut. Mix well, until the mixture clumps together.
6. Remove from heat.
7. Line a 10in. cake pan with wax baking paper.
8. Add the coconut mixture to the baking pan.
9. Using the back of a spoon, press the mixture out to the edges, flattening as much as possible.
10. Refrigerate the mixture, uncovered, for 5 - 6 hours, or overnight if possible.

The coconut filling will harden, but should still feel somewhat malleable. See the next step, Cooking Instructions: Candy Assembly for the final instructions set.

## Cooking Instructions: Candy Assembly

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Total cook time, including setting: 1.5 - 2 hours

Now that the coconut filling has been left to chill for several hours, it's time to assemble the candies.

1. Remove coconut filling from cake pan and peel away the wax baking paper.
2. Cut the coconut filling into desired candy sizes.
3. Melt chocolate using a microwave (in 25-second increments) or a fondue pot (~10min., stirring frequently).
4. Line a baking sheet with wax baking paper.
5. Using a fork, spear cut pieces of coconut filling, then drizzle with melted chocolate. If necessary, dip into melted chocolate.
6. Make sure excess chocolate has dripped off the candy bar.
7. Put chocolate-covered candies on the baking sheet.
8. Refrigerate candies for 1hr., or until sufficiently set.
9. Decorate as desired!

Once finished, you will have a chocolate-covered coconut candy to rival main brands! These candies should be refrigerated, but they can be at room temperature before melting.

# Materials & Ingredients Information

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The following is detailed information on ingredients and materials used.

## Materials & Ingredients

### Materials

**Cake tin** 10 x 10 in.

**Baking sheet** 18 x 26 in.

**Wax baking paper (cake tin)** 9 x 9 in.

**Wax baking paper (baking sheet)** 17 x 25 in.

### Ingredients

**Cream** 1 cup

**Sugar** 1/2 cup

**Butter** 1/2 cup

**Dessicated coconut** 3 cups

**Milk chocolate** 200g

## Ordering Information

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You can purchase most of this recipe's supplies from us!

### Materials

<b>Cake tin</b>	Available \$25 10 x 10in. Dark, non-stick.
<b>Baking sheet</b>	Available \$25 18 x 26in. Dark, non-stick.
<b>Wax baking paper</b>	Back-ordered \$5 21ft. Non-stick.

### Ingredients

<b>Cream</b>	Not Available Sorry, we can't ship perishable items.
<b>Sugar</b>	Available \$2 4lbs. Granulated sugar.
<b>Butter</b>	Not Available Sorry, we can't ship perishable items.
<b>Dessicated coconut</b>	Available \$4 8oz. Dried, finely grated coconut.
<b>Milk chocolate</b>	Back-ordered \$10 2lbs. Discs of milk chocolate.

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