

Chocolate Dipped Coconut-Almond Candies



- 1 3/4 cups icing sugar
- 1 3/4 cups flaked coconut
- 1 cup chopped almonds
- 1/2 cup sweetened condensed milk
- 2 cups semi-sweet chocolate chips
- 2 tablespoons butter
- sliced almonds for decorating

1. Mix together, sugar, coconut, almonds and milk until evenly combined. Roll into 1 inch balls and place on a parchment paper lined baking sheet. If needed refrigerate 20 minutes until firm.
2. Melt chocolate and butter together, stirring until smooth.
3. Using a toothpick or skewer dip coconut balls into chocolate and allow excess to drip off. Place back onto parchment lined baking sheet. Remove skewer and top with a slivered almond.
4. Refrigerate until firm. Store in the fridge or freezer.

Makes: 2 1/2 - 3 dozen

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