



Chocolate Candy

Ingredients

- 1 cup unsalted butter, softened
- 4 cups confectioners' (powdered) sugar
- 1 (14 oz) can sweetened condensed milk
- 1 teaspoon vanilla extract
- 3 cups sweetened shredded coconut
- 2 cups chopped pecans, toasted
- 6 cups semisweet chocolate chips
- ¼ cup shortening
- Additional shredded coconut (optional, for topping)

Instructions

Step 1: Make the Filling

In a large mixing bowl, beat together the softened butter, powdered sugar, sweetened condensed milk, and vanilla extract until smooth and well combined. Stir in the shredded coconut and toasted pecans.

Step 2: Chill the Dough

Divide the mixture in half. Cover and refrigerate both portions for about 1 hour to firm up the dough.

Step 3: Shape the Balls

Working with one portion at a time, roll the chilled mixture into 1-inch balls. Place them on waxed paper-lined baking sheets. Chill again for 30 minutes.

Step 4: Melt the Chocolate

In a double boiler or a heatproof bowl over simmering water, melt the chocolate chips and shortening together. Stir frequently until smooth and glossy.

Step 5: Dip and Decorate

Dip each chilled ball into the melted chocolate, allowing excess chocolate to drip off. Return the coated balls to the waxed paper. If desired, sprinkle the tops with a little extra shredded coconut for decoration.

Step 6: Set and Store

Refrigerate the finished chocolate balls until fully set. Store in an airtight container in the refrigerator.

Nutrition Facts (per serving)

- Calories: 196

- Fat: 13g (7g saturated)
- Cholesterol: 9mg
- Sodium: 43mg
- Carbohydrates: 23g (21g sugars, 1g fiber)
- Protein: 2g