

COCONUT CREAM FILLED EGGS

from *Cathy's Kitchen*

Ingredients

½ cup unsalted butter

1 teaspoon coconut extract

½ teaspoon salt

⅔ cup sweetened condensed milk

6 cups confectioners sugar

¾ cup coconut

Dark chocolate melting wafers



Instructions

Cream butter, vanilla, and salt. Blend in the milk until smooth. Add sugar, mix well. Add the coconut and blend in. Store in refrigerator.

Melt chocolate wafers per direction. Spoon melted chocolate onto bottom and sides of Make n Mold egg shaped candy molds. Place into freezer for 5 minutes to allow chocolate to harden. Take candy mold out of the freezer, fill with coconut cream filling, and seal flat side of egg shape with melted chocolate. Return to freezer for 5 minutes to set chocolate. Remove from freezer and enjoy!

Store remaining creamed filled eggs in the refrigerator. Allow to come to room temperature before eating for best enjoyment.

Note: I believe this recipe would be better, if coconut extract was used instead of the vanilla extra. Next time, I plan to make this recipe then I will make the adjustment.

Enjoy!