

Coconut Bon Bons

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Local 1155 Women's Committee Cookbook, Alabama

Yield: 4 dozen

*3 cans (3-1/2 ounce ea)
flaked coconut
3/4 cup raisins
1/2 cup candied red
cherries, coarsely chopped
1/2 cup candied green
cherries, coarsely chopped
1 can (14 ounce)
sweetened condensed milk
1/4 teaspoon salt
1 teaspoon vanilla extract
granulated sugar*

Preheat the oven to 350 degrees.

Spread the coconut evenly on a baking sheet.
Toast, stirring occasionally, for 8 to 10 minutes
or until light and golden.

In a large bowl, combine the toasted coconut,
raisins, cherries, milk, salt and vanilla. Mix well.

With moistened hands, form the mixture into
1-1/2-inch balls.

Roll in the granulated sugar. Place on a tray
lined with waxed paper to dry.

Per Serving (excluding unknown
items): 1320 Calories; 27g Fat
(17.8% calories from fat); 28g
Protein; 254g Carbohydrate; 4g
Dietary Fiber; 104mg Cholesterol;
935mg Sodium. Exchanges: 5 1/2
Fruit; 5 1/2 Fat; 11 Other
Carbohydrates.