

# Betty's Coconut Bonbons



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In this video, Betty demonstrates how to make Christmas Coconut Bonbons. These bonbons are made of butter, confectioner's sugar, sweetened condensed milk, pecans, and coconut, and then dipped in chocolate for a fantastic Christmas treat!

## Ingredients:

- ½ cup butter, softened
- 16 ounce box confectioner's sugar
- ½ of a 14 ounce can of sweetened condensed milk
- 3 ½ ounces flaked coconut
- 1 cup finely chopped pecans
- 12 ounce bag of semisweet chocolate chips
- 1 ounce paraffin (optional)

In a large mixing bowl, combine ½ cup butter and a 16 ounce box of confectioner's sugar. Stir until well blended. Mix in ½ of a 14 ounce can of sweetened condensed milk, 3 ½ ounces of flaked coconut, and 1 cup of finely chopped pecans. Form mixture into 1-inch balls and place on a shallow baking pan that is lined with waxed paper. Chill balls for ½ to 1 hour in the refrigerator. In a double boiler, melt 12 ounces of semisweet chocolate chips and 1 ounce of paraffin (if desired). Use a toothpick to dip balls in melted chocolate mixture. Place on a large pan or platter that is covered with waxed paper. Chill, until ready to serve or store. When ready to serve, place the chilled bonbons on a nice serving plate, removing any excess chocolate that has stuck to the bottom. These can be made ahead and frozen. Just thaw them for a couple of hours before serving them. You may leave these bonbons at room temperature or keep them refrigerated. They keep well when stored in a covered container. Enjoy!!! --Betty