

COCONUT CREAM CHOCOLATE EGGS

Prep time: 2 hrs

Ingredients

1 1/2 - 2 lbs powdered sugar

1/4 butter, softened

8 oz cream cheese, softened

1/4 tsp vanilla

14 oz sweetened shredded coconut

20 oz (1 1/2 lbs or thereabouts) best quality dark chocolate



Instructions

Mix vanilla, cream cheese, coconut, butter, and powdered sugar. (I use 1 & 1/2 lbs of sugar). Dust hands with powdered sugar, roll into 1-inch balls, then form into an egg shape. Place eggs on wax paper-lined tray and freeze at least an hour.

Melt chocolate in double broiler. Use tongs to dip eggs. Return eggs to wax paper-lined tray until chocolate hardens. Store coconut cream eggs in fridge. Hide from family until Easter.

Option: Decorate with icing.