



Chocolate Covered Coconut Balls

Prep time: 30 min. Chill time: 30 min. Total time: 1hr.
Makes about 36 balls

Chocolate covered coconut balls are a must for Christmas time treats. They are easy to make and only use 4 ingredients! Top these coconut balls with candied sprinkles or toasted coconut if desired. They make a great addition to those sweet treats for the coconut lover on your giving list.

2 (200g) pkgs. sweetened shredded coconut
1 (300mL) can sweetened condensed milk
2 cups semi-sweet chocolate chips
½ Tbsp. coconut oil



In a medium size bowl combine the coconut and sweetened condensed milk. Line 2 small baking sheets with parchment paper. Roll coconut mixture into balls about 1" in diameter (about the size of a toonie) keeping your hands clean in between a few balls for easier rolling and place on baking sheets. Chill in the freezer for about 15 minutes. Fill a small pot with couple cups of water and heat over low heat. In a medium size bowl (one that fits the pot but doesn't touch the water), add the chocolate chips and coconut oil. Place the bowl over the pot and melt the chocolate and oil. This will keep the chocolate warm while dipping the coconut balls. Working with one at a time, dip the balls into the melted chocolate. Using a fork remove the chocolate covered ball and scrape off any excess chocolate on the side of the bowl and place back onto the baking sheets. Top with candied sprinkles if desired. Chill in the refrigerator for another 15 minutes to set. Can be stored in an airtight container in the freezer.

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