

Coconut Milk Truffles

Ingredients

- 1 bag (14 oz.) sweetened, flaked coconut
- 4 cans (14 oz.) sweetened, condensed milk
- 24 oz. coconut milk
- 12 tbsps (1 ½ sticks) unsalted butter
- 4 tsp pure vanilla extract
- 1/8 tsp salt

Preparation

1. Preheat oven to 350°. Line a baking sheet with aluminum foil or parchment paper. Take about 1 1/2 cups of coconut and spread it evenly across the sheet. Bake about 5 minutes, stirring once, or until the coconut is golden in color. Divide in thirds. Combine 1/2 cup of toasted coconut with remaining fresh coconut in a bowl and set aside.
2. Spray two square (8x8 or 9x9) baking pans with cooking spray and line the bottom with parchment paper, with about an inch overhanging. Spread about 1/2 cup of the toasted coconut, about 1/4 cup per pan, evenly over parchment.
3. In a large pot, combine remaining 1/2 cup toasted coconut, condensed milk, coconut milk, butter, vanilla and salt. Cook over medium heat, stirring constantly with a wooden spoon, until mixture thickens to create peaks when stirred and coats the spoon without being transparent, about an hour.
4. Remove from heat and immediately pour mixture into prepared pans. Allow to cool. Once lukewarm, refrigerate at least two hours, preferably overnight, to thicken.
5. Remove blocks from pans by lifting out using parchment and place on cutting board. Try to fold the sides down as best you can. Cut into strips about 1 inch long. Then cut off in pieces, about six per strip. Drop each piece individually in the bowl of leftover coconut. Roll until all sides are coated, then roll each piece between the palms of your hands until they are round and the coconut has fused with the fudge. Place in candy cups or in a wax-lined container and chill until ready to serve.

Yields about 6 dozen truffles

Notes

- Variations: After removing from heat, stir in about 1-2 cups of dried fruit or nuts of choice. (I made two separate batches, dividing the mixture in two and adding different ingredients to each):
 - Piña colada truffles: Stir in about 1-2 cups chopped, dried pineapple.
 - Thai style: Add about 1-2 cups chopped candied ginger.