

Cherry Snowball Truffles

Ingredients:

- 6 cups unsweetened coconut, medium
- 14 ounces sweetened condensed milk
- 2 tablespoons butter, melted and cooled
- 1 teaspoon vanilla extract
- 2 cups chopped candied cherries

Directions:

In a large bowl, whisk together the condensed milk, melted butter, and vanilla extract until well combined.

Add 5 cups of the coconut and stir well until well combined.

Next, add in the chopped candied cherries and stir into the coconut and condensed milk mixture.

Chill for 15 minutes. In the meantime, add the remaining cup of coconut to a bowl. Line a baking sheet with parchment paper and set aside.

Once the mixture is chilled, scoop out one tablespoon and roll into balls. Roll the balls into the extra coconut and place on the baking sheet. Once all rolled, place the baking sheet to firm up.

Once firm, transfer to a food-safe container with a tight-fitting lid. Keep refrigerated.



A recipe from Byron Thomas of <https://www.lordbyronskitchen.com/>