



Coconut Cream Easter Eggs (makes 2 lbs.)

- 1 medium-size potato
- 1 coconut (we are not going there: buy more shredded coconut)
- $\frac{1}{4}$ tsp. salt
- 1 tsp. vanilla
- 3 lbs. confectioner's sugar
- 1 lbs. dipping chocolate (I prefer dark bittersweet)

instructions

1. Peel and cook potato in salted water till soft, drain liquid and mash it.
2. (Original recipe calls for peeling the coconut, but we are not on a desert island with nothing else to do, so go with a 7-oz. bag of shredded sweetened coconut)
3. Thoroughly mix potato, coconut, salt and vanilla
4. Gradually add the sugar and mix till thoroughly blended (add some butter and/or brandy if you want)
5. Let it stand overnight to ripen flavors. (I think they mean chill in the refrigerator.)
6. In the morning, shape into eggs and dip into the chocolate which you have melted over boiling water (or in the microwave—this cookbook was written before microwaves existed.)
7. Set eggs on waxed paper or parchment or nonstick pan to harden.
8. Let the children leave a few eggs out for the Easter bunny to surprise the bunny. They will be enchanted that they actually produced these eggs (and possibly the Irish potatoes). And you will be parent of the year.