



IRISH POTATO CANDY

PREP TIME: 45 MINS

TOTAL TIME: 45 MINS

SERVES: 4 DOZEN

ingredients

- $\frac{1}{4}$ cup butter, softened
- 4 ounces cream cheese, softened (1/2 package)
- 1 teaspoon vanilla extract (1-2 Tbs. brandy if you want)
- 4 cups powdered sugar (increase sugar by $\frac{1}{4}$ cup if you add brandy)
- 2½ cups sweetened flaked coconut
- 1 - 1½ tablespoons cinnamon (Costco has the very best Vietnamese cinnamon)

instructions

1. In a large bowl with an electric mixer, beat butter, cream cheese and vanilla.
2. Slowly add powdered sugar and continue mixing to incorporate - scraping sides when necessary.
3. Add coconut and continue to mix until combined.
4. Roll mixture into tablespoon-size balls. (you can chill the mixture now to make the balls easier to roll)
5. Roll each piece cinnamon to coat.
6. Once coated, roll candies into a potato shape - if desired.
7. Set on a parchment or foil lined cookie sheet and chill until set. Keep refrigerated till you serve them.

