

YUM- YUM!

Caramel Coconut Mallows



Ingredients:

Large bag of marshmallows

1 bag of sweetened coconut

40 caramels

1/2 C. sweetened Condensed milk

1/2 C. butter

toothpicks

Optional: food coloring for tinting coconut. (Place coconut in bag with a couple drops of food coloring. Mix well and then spread out to dry.)

Directions:

Toast coconut in 325 ° oven for 10 min.

Melt caramels, butter, & milk over low heat, stirring constantly.

Pierce marshmallow with toothpick and dip into warm caramel mixture, covering all sides.

Roll marshmallow in toasted coconut.

Set on waxed paper to cool.

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