

Coconut Joys

MAKES 81 PIECES

This coconut filling is similar to some well-known candy bars. It can be dipped in either milk or dark chocolate, depending on your taste. Placing a whole almond on each piece before dipping adds a nice crunch.

SKILL LEVEL



2 oz (¼ cup) **Water**

6 oz (¾ cup) **Sugar**

12 oz (1 cup) **Light corn syrup**

12 oz (4 cups) **Sweetened shredded coconut**

2 oz (½ cup) **Marshmallow creme**

1 tsp **Vanilla extract**

1 lb (1½ cups) **Dark or milk chocolate, melted, tempered, for dipping**

- 1 Lightly oil a 9-inch square baking pan and line it with plastic wrap using the technique on page 51.
- 2 Combine the water, sugar, and corn syrup in a 2-quart saucepan and bring to a boil, stirring constantly. Cover the pan and continue boiling for 3 minutes. Remove the lid, insert a thermometer, and continue cooking until the mixture reaches 245°F.
- 3 Remove from the heat and stir in the coconut. Mix in the marshmallow creme and vanilla extract.
- 4 Pour the mixture into the prepared baking pan. Allow it to cool completely to room temperature, about 1 hour. It is acceptable to leave it overnight, covered.
- 5 Remove from the baking pan by pulling the plastic wrap out of the pan. Invert onto a sheet of parchment paper. Peel the plastic wrap off the coconut.
- 6 Cut the coconut into 1-inch squares using an oiled chef's knife.
- 7 Dip each square into the tempered chocolate using the technique shown on page 44.
- 8 Garnish each square with a fork mark (see page 46) and a few shreds of coconut before the chocolate sets.

Keys to Success

- Cook the sugar accurately to ensure proper texture.
- Allow the sheet to fully cool before unmolding.
- If the mixture is too soft to cut cleanly, chill it in the refrigerator for 15 minutes before cutting.



1



2



3

1 When the sugar mixture reaches the proper temperature, add to the coconut followed by the marshmallow creme and vanilla extract.

2 Use the plastic wrap to remove the coconut sheet from the pan.

3 Before the chocolate sets, garnish with a wave and a few shreds of coconut.