

# Caramel Coconut Almond Bon Bon

## INGREDIENTS:

- 1 pound Peters Caramel
- 1 pound Coconut Dough Candy Center
- 10 ounces slivered almonds
- 1 pound Salted Caramel Candy Coating, melted
- Toasted Coconut



## TOOLS FROM CKSA:

- Cookie Scoop
- Spatula
- Parchment Paper
- Cookie Sheet
- Dipping Tool

## DIRECTIONS:

1. Knead the caramel together with the coconut candy center (If needed, gently warm peters caramel in microwave until pliable).
2. When thoroughly mixed together, add the slivered almonds and knead together.
3. Use a small cookie scoop to portion caramel mixture and roll into a ball.
4. Dip the ball into the melted salted caramel coating. Place on a parchment lined cookie sheet. Immediately sprinkle with toasted coconut and allow candy to set.