

# Coconut Dough and Toasted Coconut Dough

Coconut dough is our most popular ready-to-use candy center. These candy centers are a textured coconut center. It is firm, chewy, and comes in regular (white) or toasted (golden brown). Below are some of the most popular recipes using Coconut Dough and Toasted Coconut Dough.

## **Coconut Dipped Bon Bons:**

Simply roll the coconut dough or toasted coconut dough into balls and dip into melted milk or dark chocolate candy coating. Set on parchment paper and allow to set at room temperature. For uniform balls, scoop out with a cookie scoop.

## **Iconic Coconut-Almond Candy Bar:**

Form an oval patty with coconut dough. Place an almond on top. Dip in melted dark chocolate candy coating. Set on parchment paper and allow to set at room temperature.

## **Neapolitan Coconut Slices:**

Using pink food color, color 18 oz. of coconut dough pink. Add 14 drops of strawberry concentrated flavor. Using brown food color, color 18 oz. of coconut dough brown. Add 14 drops of chocolate concentrated flavor. Between plastic wrap, roll pink coconut dough into a rectangle that is 1/4" thick. Between plastic wrap, roll white coconut dough into a rectangle that is 1/4" thick. Between plastic wrap, roll brown coconut dough into a rectangle that is 1/4" thick. Remove plastic wrap and layer the coconut. Cut into squares.

## **Coconut-Caramel Candy Bar**

Line a candy mold with milk chocolate candy coating\*. When set, fill the mold half with Coconut Dough. Cut Peter's Caramel and place into lined mold until it is 3/4 full. Seal the mold and place in freezer to set.

## **Melting Candy Coatings**

While real chocolate may be used to make these treats, we suggest using confectionary candy coating. Candy coating contains cocoa powder and vegetable oil. It is easy to melt and requires no tempering. If a thinner coating is desired, paramount crystals may be added. If adding flavors or colors, use a concentrated flavor or oil-based color.

**Microwave Method:** Place wafers in a microwave safe bowl. Microwave for 40 seconds. Stir. Microwave for 30 seconds. Stir. Continue microwaving only a few seconds at a time, stirring each time, until wafers are nearly melted. Remove from microwave and stir until all the wafers are melted.

**Double Boiler Method:** Bring water to nearly boiling in the bottom double boiler pan. Take pan off stove. Put wafers in the top pan of the double boiler. Place the pan over the bottom pan containing the hot water. Stir until the wafers are fluid. Important: never have the top pan over the bottom pan when the bottom pan is on the stove. Too much heat, water or steam ruins the candy coating.

\*Refer to "Molding Chocolate" handout to prepare molds for coconut dough, and to seal cavities.

