

Coconut Citron Bon Bon

INGREDIENTS:

- 1 pound Coconut Cream Candy Center
- 8 ounces Diced Citron
- 1 pound Bright White Coating, melted
- 20 drops Lime Flavor
- Paramount Crystals
- Desiccated Coconut
- Green Diamond Dust

TOOLS FROM CKSA:

- Spatula
- 1tbsp Scoop
- Parchment Paper
- Cookie Sheet
- Gloves
- Dropper
- Dipping Tool
- Scrive Tool



DIRECTIONS: continued on next page

1. Heat up 1lb Coconut Cream Center in the microwave for 30 seconds.
2. Transfer heated Coconut Cream Center into a larger bowl & add 8oz of diced citron-- mix until combined.
3. Refrigerate mixture until it has set up slightly, about 10-20 minutes.
4. Once set, use a 1 tablespoon scoop to portion out the mixture. Roll into balls using your hands & place onto a parchment lined cookie sheet-- wearing gloves is recommended.
5. Place the rolled mixture into the refrigerator for 10-20 minutes.
6. In the meantime, melt 1lb of bright white coating in the microwave in 30 second intervals.
7. Once melted, add 20 drops of lime coating-- stir until combined. If your coating seems thick, add some paramount crystals.
8. Once your portioned out mixture has set up in

the refrigerator, you are ready to dip.

9. Re-roll each ball & use a dipping tool to coat each bon bon in the lime flavored coating. Use a scribe tool to remove the bon bon from the tool. Place onto parchment & sprinkle with desiccated coconut.
10. Repeat this process until all of your mixture has been dipped in the flavored coating-- this recipe makes approximately 30 bon bons.
11. If your mixture seems to be getting sticky, place the tray back into the refrigerator for about 10 minutes.
12. Once the coating is set, use scissors to remove any excess coating pooled around the bottom of each bon bon if needed.
13. Sprinkle with green diamond dust.
14. Bon bons will be good up for 2-3 weeks at room temperature.