

Maine Arts Camp

Recipe: Homemade *Mounds* Candies

Chef: Charlie Limoggio CEC

Servings: 40 pieces

Quantity	Unit	Ingredient	Prep Notes
1 ½	Cups	Light corn syrup	
14	Ounces	Shredded sweetened coconut	
12	Ounces	Chocolate chips	
¾	Bar	Canning wax/paraffin	

1. Boil corn syrup for 1 minute, add coconut and stir. Let rest for at least 2 hours
2. WET hands and form coconut into balls and freeze.
3. Melt chocolate & wax together over a SIMMERING double boiler
4. Dip coconut balls into melted mixture and place on a greased cookie sheet.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.