



# Noreen's Kitchen

## Chocolate Coconut Easter Eggs

### Ingredients

#### For Fondant Filling

1, 8 ounce brick cream cheese, softened  
1 stick (1/2 cup) butter, softened  
1, 2 pound bag confectioners sugar  
1 tablespoon vanilla extract  
1 teaspoon coconut extract  
1, 10 ounce bag flaked coconut

#### For Chocolate Coating

1 pound candy melts of your choice or  
3 cups chocolate chips and 2 tablespoons  
shortening

### Step by Step Instructions

Cream together cream cheese and butter in the bowl of your mixer.

Slowly add powdered sugar until the entire 2 pounds is incorporated and the mixture resembles a thick dough.

Add extracts and coconut and mix thoroughly.

Form filling into desired shapes and place on a baking sheet or flat pan.

Place filling shapes into the refrigerator for at least 30 minutes to harden before dipping.

### DIPPING:

In a double boiler on in a glass bowl placed atop a pot of simmering water, place 1 bag of chocolate chips and 1 tablespoon of vegetable shortening.

Stir until melted and pourable making sure not to get any water into the chocolate.

Carefully dip the cooled filling shapes into the chocolate and place on a rack or a parchment lined baking sheet.

You may decorate your eggs as you desire

Place dipped eggs into the refrigerator and allow to cool until they are no longer shiny.

Store in an airtight container in the refrigerator for up to 3 weeks (if they last that long)

Enjoy these at room temperature for maximum flavor!

**Enjoy!**