

Potato Candy Recipe

This no bake recipe is a fun dessert for St. Patrick's Day! Makes about 28 little "potatoes"!

Equipment

- baking sheet
- parchment paper
- 1 1/2 tbsp Cookie Scoop (optional)

Ingredients

- 1/4 cup butter (softened)
- 8 oz. cream cheese
- 2 tsp vanilla extract
- 4 cups powdered sugar (16 oz. bag)
- 2 1/2 cups finely shredded coconut
- 2 tbsp cinnamon

Instructions

1. Set out your baking sheet and line it with parchment paper.
2. In your mixing bowl beat the softened butter and cream cheese together until smooth, about 1 minute. Scrape the bowl and mix for a few more seconds.
3. Add in about half of the powdered sugar and mix until incorporated.
4. Add in the vanilla extract then mix.
5. Add in the rest of the powdered sugar and mix until incorporated.
6. Add in the shredded coconut and mix. Then mix by hand for a few seconds to make sure everything is incorporated.
7. In a small bowl add 1 tbsp of cinnamon.
8. Using a cookie scoop or a spoon, scoop out a portion of the cream cheese mixture and shape it into a potato. Then drop it into the bowl with the cinnamon and shake it around until it has been coated.
9. Place the "potato" onto the lined baking sheet. Keep going until you have made all of your "potatoes". When you run out of cinnamon add the other 1 tbsp. It doesn't work as well if you have too much cinnamon in the bowl, so only add 1 tbsp at a time.
10. Once they have all been made, place the baking sheet in the refrigerator for 1-2 hours.
11. Store the "potatoes" in an airtight container. They will last for about 1 week in the refrigerator.