

Chocolate Dipped, Peter Paul Mounds Candy

I am a visitor to your wonderful website for Floral Park. You have really done a nice job with it.

I had the occasion to visit in your community a year ago, and think it is one of the nicest in CA. Here is a recipe that came from my Aunt Rose. She has since died, but always served the most yummy dishes. This candy really does taste just like the official, Peter Paul Mounds bars.

Sharon O'Neil

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3/4 cup mashed potatoes (mashed with NO liquid, and cooled)

4 c powdered sugar

Blend well and add

4 c flaked coconut

Mix Well

(At this point you can chill the mixture to make it easier to handle.)

Almonds if desired

Form coconut mixture into little bite-sized ovals or balls, and place them on plates or cookie sheets. (If you're going to put an almond on top, then flat ovals work best. Also, if you're going to put almonds on top of each, then now is the time to do that.) Chill or freeze the balls for easier handling.

When you're ready, prepare the melted chocolate for dipping:

You will need:

1 Large bag (12 oz.) Chocolate chips

1/2 bar of Paraffin wax (Locate this in the cake mix aisle, usually top shelf, or in the "canning section".)

A double boiler

Wax paper OR some surface that the dipped candy won't stick to.

A fork for dipping

Use a double boiler over medium heat, and melt the wax first. After it is nearly melted, add the chips. Stir occasionally, until the chips are all melted. Keep it warm so it stays thin, but not too hot or it will solidify into a solid block of chocolate.

Remove the coconut balls or ovals from the fridge. Using a fork, dip a coconut ball quickly into the chocolate and then set it on the wax paper to cool. Continue until all balls are coated. They will be ready to eat in about 40 minutes, depending on temp in your kitchen. Store them in a covered container in the fridge. You should be able to stack them after they have cooled thoroughly.

Hints:

The paraffin wax makes the chocolate thinner, and it dries with a glossy finish. (Some people use a little Crisco instead, but I have never tried that.) Tap the fork on the pan before moving the ball to the wax paper, to allow the excess chocolate to run back into the pot. Otherwise, you will have "puddles" around each of the candies.