

Chocolate Coconut Balls

1-1/2 C. organic unsweetened coconut
1-3/4 C. organic confectioner's sugar
3 T. organic heavy cream
1/2 t. organic vanilla extract
1 t. organic cocoa
2 T. organic cinnamon

Finely process coconut. Put in a bowl and add 1/2 C. confectioner's sugar, heavy cream, and vanilla. Mix well. Roll into 1" balls and rest 1 hour.

Combine cinnamon, cocoa, and remaining 2 T. of confectioner's sugar in a bowl, and dredge the balls in it until they are coated.

Store in fridge

Peppermint Patties

2-1/2 C. organic sugar
1/2 C. organic heavy cream
1/2 C. grass-fed milk
2 T. cultured butter
1/4 t. cream of tartar
1/2 t. peppermint oil
2-1/2 C. semisweet chocolate chips, melted

Stir together sugar, cream, butter, and cream of tartar in a medium pot. Bring to a boil, without stirring, then reduce heat to medium. Attach a candy thermometer to the pot and cook the mixture, without stirring, until the temperature reads 236F. (12-15 min.)

Pour sugar mixture onto a baking sheet and scrape it back and forth with heatproof spatulas to make a fondant, until it is thick and cool to the touch. (3-4 min) Towards the end, work in the peppermint oil.

Knead the fondant and shape into 1-1/2" x 1/3" discs. Dip the discs into chocolate and set on wax paper. Store in an airtight container up to 1 week.

Coconut Milk Caramels

2 T. coconut oil, plus extra for cutting caramels
1 16-oz. can full fat coconut milk
3/4 C. organic light corn syrup
1 t. sea salt
1-3/4 C. organic sugar
3/4 C. water

Line a 8x8 dish with parchment and brush with oil.

Combine coconut milk, corn syrup, and sea salt in a 4-qt. saucepan. Heat over low, stirring constantly for 2-3 min. until mixture is just warm and clumps are dissolved. Remove from heat and set aside.

In a 8-qt saucepan, combine sugar and water and stir until sugar is wet. Over med-high heat, cook w/o stirring until sugar turns light amber color and candy thermometer reads 310F. Immediately remove from heat and pour into coconut milk mixture (BE CAREFUL). Return saucepan to low heat, stirring constantly until all caramel is dissolved. Return heat to med-high and stir continuously until caramel is thick and temperature reads 250F. Immediately pour into pan and cool before cutting. Use oil on the knife to prevent sticking.

Lemon Ginger Drops

1-1/2 C. organic sugar
2 T. organic light corn syrup
1 T. lemon extract
2 T. shaved frozen ginger (use a microplane grater)

Line an 8x8 pan with parchment and grease.

Heat sugar, corn syrup, and 1/2 C. water in a 1-qt. saucepan over high heat. Bring to a boil and cover, boil for 3 minutes. Remove lid, attach candy thermometer, and cook, without stirring, until the thermometer reads 300F. Remove from heat, and with a long-handled spoon, stir in extract and ginger. Pour onto prepared pan and let cool just slightly, until pliable, then slice with a pizza cutter into 1/2" squares. Let cool 30 minutes more, until hard, and then break apart the squares.

Dust candies with sifted confectioner's sugar.