

# Maine Arts Camp

## Baking Days 3 & 4 Session 2

**Recipe Name: Homemade Mounds Candies**

**Chef: Charles Limoggio C.E.C.**

**Preparation Time:**

**Servings: 40**

**Yield: 40 – 1 ounce pieces**

Quantity	Unit	Ingredient Name	Prep Notes
1 ½	cups	Light corn syrup	
14	ounces	Sweetened shredded coconut	
12	ounces	Chocolate chips	
¾	each	Canning wax bars	Paraffin
1	pinch	Kosher salt	

**Procedure:**

1. Boil corn syrup for 1 minute, add coconut & salt and stir. Let rest for 2 hours or overnight.
2. WET hands and form coconut into 1 ounce 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.

Store in an airtight container for up to 2 weeks in a cool dry location