

## Martha Washington Balls

**3/4 LB. CONFECTIONERS SUGAR (SIFTED)**

**1/2 – 7 OZ. CANCONDENSED MILK**

**7 OZ. FLAKED COCONUT (SWEETENED)**

**1/4 CUP MARGARINE OR BUTTER**

**1 CUP PECANS, (CHOPPED)**

**1 TSP. VANILLA**

**PINCH OF SALT**

Mix above ingredients. Roll into small balls and place on greased cookie sheet, chill well. Place toothpicks in balls for easy dipping.

**12 OZ SEMI SWEET BAKING CHOCOLATE CHIPS  
(OR MILK CHOCOLATE)**

**1 TBSP. SHORTENING.**

In Microwave melt chips and shortening on 30 second intervals being careful not to burn chocolate. Dip balls and dribble leftover chocolate over tops.

*Option: Roll balls in toffee pieces or other chopped nuts if desired.*

## Coconut Toast

**LOAF BREAD (WHITE OR WHEAT)**

**EAGLE BRAND SWEETENED CONDENSED MILK**

**FLAKED SWEETENED COCONUT**

Trim crust from bread. Cut each slice into 4 strips. Dip each strip in Eagle Brand milk. Roll each strip in coconut to cover. Place strips on a greased or parchment lined sheet pan. Bake in 375-degree oven until golden brown.

*“So simple to make, but oh so good! Should be made and eaten same day.” - Tammy*