

## Coconut Easter Eggs

### Coconut Filling:

2 sticks butter  
8 oz cream cheese  
4-6 cups coconut  
2 Tbsp vanilla  
4-6 cups 10x sugar

### Chocolate Coating:

1-3 lbs of chocolate coating mix. Dark chocolate works very well for coconut eggs

*Mix the above mix. Add more coconut until firm enough to form into eggs. Refrigerate them on a wax paper-lined cookie sheet for about 1 hour. Butter makes them good and butter makes them soft, so chill before coating with chocolate. Melt the chocolate over very hot, not boiling water in a double boiler.*

*Dip each egg with a fork and allow to harden on wax paper-lined cookie sheet.*

*Can then wrap each individually.*