



## Irish Potato Candies

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prep time:  
20 minutes

cook time:  
20 minutes

makes 2½ dozen  
pieces

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### grocery list

1 (3-oz.) pkg. cream cheese  
ShopRite powdered sugar  
**Morton & Bassett Vanilla Extract**  
ShopRite salt  
sweetened flaked coconut  
**Morton & Bassett Ground Cinnamon**

# irish potato candies

- 1 (3-oz.) pkg. ShopRite cream cheese,  
at room temperature  
1/4 tsp. **Morton & Bassett Vanilla Extract**  
Pinch of ShopRite salt  
2 cups ShopRite powdered sugar  
1 cup sweetened coconut flakes  
Additional powdered sugar  
(for dusting hands)  
About 1 tbsp. **Morton & Bassett  
Ground Cinnamon**

1. In large bowl combine cream cheese, vanilla, and salt; beat with wooden spoon until smooth.
2. Slowly add 2 cups powdered sugar, stirring until thoroughly blended. Stir in coconut. If dough is too sticky, sprinkle with more powdered sugar, 1 tablespoonful at a time. Wrap tightly in plastic wrap; refrigerate for 20 minutes or until firm enough to handle.
3. Dust clean hands with additional powdered sugar; roll cheese mixture into bite-size, potato-shaped pieces.
4. Place cinnamon in small bowl. Roll each piece in cinnamon.
5. Cover and store in airtight container in refrigerator for up to one week.

If desired, each candy may be placed in a mini foil party cup.

Per Piece: 60 calories, 10g carbohydrate, 0g protein, 2g fat, 0g fiber, 5mg cholesterol, 25mg sodium

## cook's journal

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## kitchen tools

- measuring spoons
- dry measuring cups
- large bowl
- wooden spoon
- plastic wrap
- small bowl or cup
- airtight container

## recipe note

To soften a 3-ounce package of cream cheese quickly in the microwave, remove it from the foil wrapper; place it on a microwave-safe plate. Microwave at 50% power (medium) for 30 seconds. Let stand 1 minute before using.

## a good idea

Give these candies a tropical flair; roll them in finely chopped macadamia nuts instead of cinnamon. Or try rolling them in sweetened cocoa powder.

