



Coconut Sugar Plums (Ollho de sogra)

Brazil's coconut cream candy is often served for special occasions

1/2 cup dry grated coconut or coconut flour

7 ounces condensed sweetened milk

1 small egg yolk

About 20 to 24 pitted prunes or dried plums

Dry grated unsweetened coconut for coating as desired

In a heavy medium saucepan, combine coconut flour, condensed sweetened milk, and egg yolk. Cook over medium low heat; stir constantly until it thickens and loosens from the bottom of pan, about 10 minutes.

Pour hot mixture in buttered plate or round pan; let it cool.

Form depression in center of pitted prunes to look like tiny boats. Note: if using large dehydrated plums, remove pits; cut in half.

Grease hands with butter. Using about 2 teaspoons coconut filling; shape it in your hand to form an elongated ball; fill the little fruit “boats.”

Lightly roll or sprinkle the candy tops in dry grated unsweetened coconut. They also could be crowned with a silver sugar pearl or clove; place them in small candy liners or cups to serve. Yield: about 2 dozen candies

Cook’s Note: They also can be frozen. The candies taste even better after a few days. If you use soft pitted prunes, the recipe is amazingly easy to make.

Recipe Inspired by: Sabor Brasil, Cucina Brasileira Ed Altro, worldrecipes.expo2015.org.

About the Recipe: Brazil’s delicious coconut cream candy is usually served at weddings and for special occasions. They are called “Mother’s in Law Eye” and have a perfect balance of coconut, sweetened condensed milk and pitted plums.