



Madagascar Simple Bonbon Coco

Popular sweet treats that highlight Madagascar's coconut bounty

2 cups unsweetened or fresh shredded coconut, grated
1/2 Tablespoon granulated sugar
1/8 teaspoon salt optional
2 Tablespoons sweetened condensed milk
1/2 teaspoon vanilla extract (If possible, use Madagascar vanilla)
Additional shredded coconut as desired

- In a medium sized bowl, combine grated coconut, sugar and salt.
- In a small bowl, stir together condensed milk and vanilla extract. Stir into the coconut mixture. Mix thoroughly with your hands or a spoon until it forms a sticky cohesive dough-like mixture. (Note- if too dry, add a splash of condensed milk; if too wet, add a bit more coconut)
- Form into balls. Using about 1 to 2 Tablespoon cookie scooper, form into a small ball; place them on a parchment lined tray or plate. (I found treating it as a dough worked best. Also using damp hands to form the balls limits having coconut all over the kitchen.)
- If desired, roll lightly in shredded or grated coconut for an attractive appearance.
- Chill in the refrigerator for at least 30 minutes to firm up.
- Serve at room temperature. Yield: about 10 (double the recipe for about 20 treats)

Cook's Note: Traditional variations often use just coconut, sugar, and water, cooking the mixture until caramelized and sticky before forming candies. This version adds condensed milk for a creamier, chewier texture.

About the Recipe: Bonbon coco is a beloved Malagasy sweet treat made with simple, natural ingredients like fresh grated coconut, sugar, and a touch of condensed milk and salt for extra chewiness. This no-bake (or lightly cooked) candy is easy to prepare and bursting with tropical coconut flavor—perfect for sharing in communities or enjoying as a quick indulgence.