

Rudolph's Red Nose Cookies

Ingredients:

- 14 ounces sweetened condensed milk
- 2 tablespoons butter, melted and cooled
- 1 teaspoon vanilla extract
- 1/4 cup cocoa powder
- 5 1/2 cups unsweetened coconut, shredded
- 1/4 cup confectioner's sugar
- 30 whole red candied cherries



Directions:

In a large bowl, whisk together the condensed milk, butter, and vanilla extract.

Next, whisk the cocoa powder into the mixture. Don't whisk to the point of making the mixture frothy, but just until the cocoa powder is well incorporated.

Add 5 cups of the coconut and all of the powdered sugar. Stir until well combined.

Place in refrigerator and chill for 15 minutes. In the meantime, add the remaining 1/2 cup of coconut to a bowl. Line a baking sheet with wax or parchment paper and set aside.

Once the mixture has chilled, use a cookie scoop to keep the portions even. Working with one cookie at a time, portion out a heaping tablespoon of the cookie mixture. Roll into a ball.

Roll the ball into the remaining coconut and place onto prepared baking sheet.

Place a candied cherry onto the cookie and with a clean finger, push the cherry straight down until the cherry is half way buried into the cookie. Continue until all of the cookie mixture is used up.

Once done, place the entire baking sheet into the fridge for 30 minutes until the balls are firm. Remove from fridge and transfer to a food-safe container with a tight fitting lid.

Keep balls refrigerated. Remove desired amount from fridge a few minutes before serving.