



## Coconut Sweets



2 dozen squares



30 mins

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### INGREDIENTS

- 2 cups shredded coconut (unsweetened is best)
- 1 ½ cups brown sugar
- ½ cup water
- 1 tsp ginger, finely grated
- ½ tsp vanilla extract

### DIRECTIONS

- In a heavy-bottomed saucepan, combine the sugar, water, and ginger.
- Boil over medium-high heat until the mixture reaches a "soft ball" stage (it'll be thick and syrupy).
- Stir in the coconut and vanilla.
- Continue to cook and stir constantly for about 10 minutes until the mixture thickens and begins to pull away from the sides of the pan.
- Drop spoonfuls onto waxed paper or a greased cookie sheet, or flatten it into a square and cut it into bars while it's still warm. Let them cool completely so they harden.