

Christmas Bon Bon Cream Candy (Trudy Cannon)

$\frac{3}{4}$ c butter - softened

1c Eagle Brand milk

2 lbs. powdered sugar

1 lb. PKg. Eagle flake coconut

$\frac{1}{2}$ c Chopped nuts

} mix and roll
into walnut size
balls or smaller
Refrigerate 2 hrs.
or overnight.

24g choc. chips

$\frac{1}{3}$ c paraffin - shiver

dip balls & toothpick

} melt over double boiler

Put on waxed paper
and refrigerate till hardened