

Ingredients



- 1/2 pound thick-cut bacon
- 2 pounds confectioners' sugar (sifted)
- 1 (14-ounce) can sweetened condensed milk
- 2 cups flaked coconut (OPTIONAL)
- 1 tsp Vanilla
- 4 ounces butter (or margarine, melted)
- 3 cups pecans (chopped)**4 cups if you don't use coconut
- Dipping Chocolate: 1-ounce paraffin wax (1/4 of a cake)
- 12 ounces semisweet chocolate chips

Martha Washington Balls

Instructions

- Line a baking pan or tray with wax paper or parchment paper.
- Sift the confectioners' sugar into a large bowl; add the sweetened condensed milk, coconut, melted butter, and pecans.
- With your hands, shape the mixture into balls and place on the pan or tray. Refrigerate the candy until the balls are very firm.
- Melt the wax and milk chocolate chips together in a double boiler.
- Dip the chilled balls in dipping chocolate and let cool.
- Enjoy!

MOM
fueling
HUNGRY
BOYS

