



[No Bake Coconut Balls Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 30 minutes

Ingredients:

- 1 cup Sugar
- 1 1/2 cups Unsalted Butter; room temperature
- 2 cups Powdered Milk
- 2 1/2 cups Unsweetened, Shredded Coconut Flakes, divided
- 1 cup Corn Flakes, crushed
- 1 tsp Almond Extract
- 1/4 cup Roasted Almonds, halved (at least 18 nuts)

Directions:

- Crush your corn flakes (give them a 10 second pulse in your mini food processor), set aside.
- Cut your almonds in half width-wise (not lengthwise), set aside.
- Beat together sugar and butter, until the texture is fluffy.
- Mix dry powdered milk into the butter.
- Add crushed corn flakes, almond extract and 1 1/2 cups of shredded coconut flakes to the butter mixture, mixing until you form a ball.
- Place your remaining shredded coconut into a small bowl.
- Scoop out a tablespoon of dough mixture, and place it in your hand.
- Insert one of your half-nuts into the middle of the dough ball in your hand.
- Close the dough around the nut until it is completely covered.
- Now roll that dough mixture between your palms until it forms a round ball.
- Roll your coconut ball in the small bowl of shredded coconut, covering completely.
- Place cookie balls on a parchment covered plate/counter, and allow to set up for a few minutes.
- By the time you are done rolling the last coconut ball, the first one should be firm enough to move and store without getting squished.
- Store in the refrigerator in an air tight container for up to one week.

Makes 36 No Bake Coconut Balls