



Olhos de Sogra – Coconut Candies

NIBBLEDISH CONTRIBUTOR

Ingredients

In Portuguese, olhos means “eyes,” and with their smooth, white coconut filling and whole cloves for “pupils,” these sweet treats do look a bit like eyeballs! - 8 oz. reduced-fat condensed milk - 1-1/4 c. sugar - 3 egg yolks* - 2 c. grated coconut - 1 c. large pitted prunes - 25 to 30 whole cloves**

Instructions

1. In a medium saucepan, combine condensed milk and 1 c. of sugar. Cook over medium heat for 5 minutes, or until sugar has dissolved. 2. Add egg yolks and coconut to pan. Stir well and cook 10 to 15 minutes longer, stirring often, until mixture begins to thicken into a candy syrup. The syrup has the right texture when patches of the bottom of the saucepan show as you are stirring. Remove pan from heat and allow syrup to cool for 10 or 15 minutes. 3. Cut each prune into four equal pieces. Form the cooled coconut candy into egg-shaped pieces about 1 inch long and press each piece firmly onto a prune segment. Place a whole clove in the center of the visible white coconut stuffing. 4. Place remaining 1/4 c. sugar in a small bowl. Roll each “eye” in sugar and serve in small paper cups. Tips: - To separate an egg, have two bowls ready. Crack the egg cleanly on the edge of one bowl (nonplastic works best). Holding the two halves of the eggshell over the bowl, gently pour the egg yolk back and forth between the two halves, letting the egg white drip into the bowl and being careful not to break the yolk. - When most of the egg white has been separated, place the yolk in the other bowl. - Whole cloves are available in the spice section of the grocery store. Be sure to remove the cloves before eating!