

IRISH POTATO CANDY

- ¼ c. butter, softened
- 8 oz. package cream cheese
- 1 tsp. vanilla extract
- 4 c. powdered sugar
- 2 ½ c. coconut flakes
- 1 tbsp. ground cinnamon

In a medium mixing bowl, beat the butter and cream cheese until smooth. Fold in the vanilla extract and powdered sugar and beat again until smooth. Mix in coconut flakes with a wooden spoon. Using your hands, roll the sweet mixture into 1-inch balls or smaller. Roll in cinnamon, place balls on a cookie sheet, and chill in the refrigerator approximately 1 hour to set.

