

# Strawberry Bon Bons

written by The Recipe Exchange | November 9, 2017

## **Ingredients**

1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)  
1(14-ounce) package flaked coconut  
1 (6-ounce) package strawberry flavored gelatin  
1 cup ground blanched almonds  
1 teaspoon almond extract  
Red food coloring  
2 cups confectioners' sugar  
1/2 cup heavy whipping cream  
Green food coloring

## **Directions**

In a large bowl, combine EAGLE BRAND®, coconut, 1/3 cup gelatin, almonds, almond extract and enough red food coloring to tint mixture a strawberry red shade. Transfer mixture to food processor and pulse several times to form paste. Chill until firm to handle. Shape spoonfuls of coconut mixture (about 3/4 tablespoon) into strawberry shapes.

Sprinkle remaining gelatin on flat dish; roll each strawberry into gelatin to coat. Place on waxed paper-lined baking sheet; refrigerate.

To make frosting "hulls", combine confectioners' sugar, whipping cream, and green food coloring until well blended. Fill pastry bag fitted with open star tip with frosting; pipe small amount on top of each strawberry to form hull. Store tightly covered in refrigerator.