

WAIT!  
POTATOES!

# Irish Potato Candy

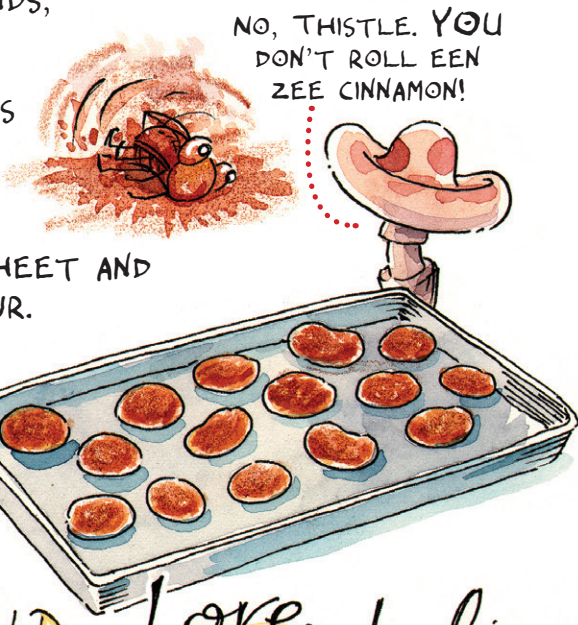
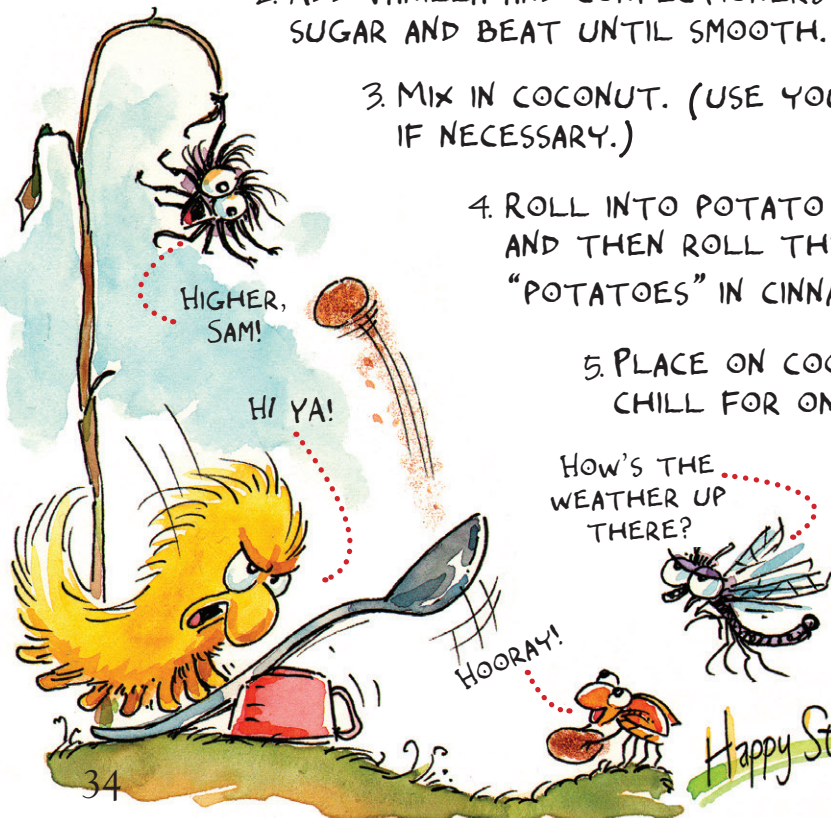
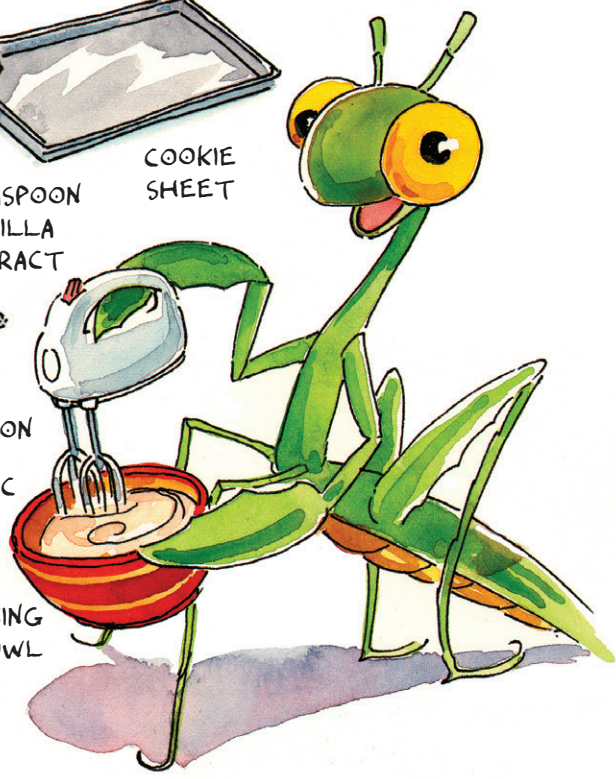
IRELAND HAS ALWAYS BEEN FAMOUS FOR ITS POTATOES, SO IN HONOR OF ST. PATRICK'S DAY, MIRO HAS WHIPPED UP SOME IRISH "POTATO" CANDY FOR ALL OF US BUGGIES. IT'S SO YUMMY AND EASY TO MAKE!

## WHAT YOU'LL NEED

- 1/4 CUP BUTTER, SOFTENED
- 4 CUPS CONFECTIONERS' SUGAR
- 4 OUNCES CREAM CHEESE, SOFTENED
- 1 TEASPOON VANILLA EXTRACT
- 1 TEASPOON GROUND CINNAMON
- COOKIE SHEET
- ELECTRIC MIXER
- MIXING BOWL
- 2 1/2 CUPS FLAKED COCONUT

## WHAT TO DO

- MIX BUTTER AND CREAM CHEESE TOGETHER UNTIL SMOOTH.
- ADD VANILLA AND CONFECTIONERS' SUGAR AND BEAT UNTIL SMOOTH.
- MIX IN COCONUT. (USE YOUR HANDS, IF NECESSARY.)
- ROLL INTO POTATO SHAPES AND THEN ROLL THE "POTATOES" IN CINNAMON.
- PLACE ON COOKIE SHEET AND CHILL FOR ONE HOUR.



Happy St. Patrick's Day Love, Ophelia