

## **Irish Potatoes**

### **Ingredients**

- 4 oz cream cheese, softened
- 4 Tbsp (half stick) unsalted butter, softened
- 1 tsp vanilla extract
- 1/8 tsp salt
- 1 pound (by weight) of powdered sugar, approximately 4 cups
- 7 ounces (by weight) flaked and sweetened coconut, approximately 2 and 2/3 cups
- 1 ½ Tbsp ground cinnamon (put in small bowl)

### **Directions**

1. Put the cream cheese, butter, vanilla extract and salt in the bowl of a stand mixer fitted with a paddle attachment. Beat on medium until fluffy and smooth, scraping the sides of the bowl often
2. With the mixer on low, slowly add the powdered sugar, and slowly increase the speed to medium and continue beating until smooth (1-2 minutes)
3. Add the coconut flakes and beat until incorporated
4. Line a baking sheet with foil or parchment paper and scoop the coconut mixture into ½ Tbsp balls and refrigerate for 30 minutes until the mixture is set
5. When the coconut balls appear set, roll them into oblong potato shapes and then into the cinnamon to completely coat and repeat for the remaining balls

Store the cinnamon covered “potatoes” in an airtight container in the refrigerator. Enjoy!