**Chewy Coconut Centers**

½ Cup Light Karo Syrup

12 Large Marshmallows

1 ¾ Cups Desiccated Coconut (C.C.)

1 tsp. Vanilla Flavoring (C.C.)

¼ tsp. Almond Flavoring (C.C.)

Candy Coating Chocolate (C.C.) for dipping

Line a 15x10 jellyroll pan (C.C.) with waxed paper; set aside. In a heavy 2-quart saucepan, combine corn syrup and marshmallows. Place over medium heat and stir with a wooden spoon until marshmallows are melted, or microwave on Medium (50%) about 1 minute or until marshmallows are melted. Remove from heat source and, using a wooden spoon, stir in coconut, vanilla and almond flavoring. Refrigerate 10 minutes or until mixture is cool enough to handle. Butter hands, shape mixture into small, walnut-size balls. Place on baking sheet, flattening each ball slightly. When cool, dip partially or completely in chocolate.

Variation: Press a roasted almond into each ball. Recipe makes about 50 centers.