

Mounds

1 pound coconut
3 cups chopped pecans
1 can sweetened condensed milk
1 pound candy coating (chocolate almond bark)

Mix coconut, pecans and milk together, refrigerate for 30 minutes. Shape into small balls. Melt chocolate, Dip balls into melted chocolate. Place on wax paper to cool.

Linda Wyse • Lindsay

Chocolate Coconut Bars

2 cups graham cracker crumbs
1/2 cup butter or margarine, melted
1/4 cup sugar
2 cups flaked coconut
1 (14 oz.) can sweetened condensed milk
1/2 cup chopped pecans
1 1/2 cup milk chocolate chips
2 tbsp. creamy peanut butter

Combine the crumbs, butter and sugar. Press into a greased 13x9x2 inch baking pan. Bake at 350° for 10 minutes. Meanwhile, in a bowl, combine coconut, milk and pecans; spread over the crust. Bake at 350° for 15 minutes; cool completely. In a small saucepan, cook or microwave, milk chocolate and peanut butter; spread over bars. Cool until set. Yield: about 3 dozen.

Jan Prier • Columbia Falls

No Bake Orange Cookies

6 oz. frozen orange juice, thawed
1 cup walnuts, chopped fine
2 cups powdered sugar
1 cup coconut
12 oz. pkg. vanilla wafer cookies, crumbled fine

Mix all ingredients together. Form into balls the size of walnuts then roll in powdered sugar. Makes 5 dozen.

Theresa Mazade • Victor

Coconut Crunch Dessert

1/2 cup butter
1 cup flour
1 1/4 cup flaked coconut
1/4 cup brown sugar
1 cup slivered almonds
1 pkg. instant vanilla pudding

1 pkg. instant coconut cream pudding
2 2/3 cups milk
2 cups whipped topping

Combine first five ingredients and press lightly into a 9x13 inch pan. Bake at 350° for 30 minutes, stirring every 10 minutes. Cool. Divide crumb mixture in half. Press half of crumb mixture into same baking pan. In mixing bowl, beat the puddings, milk and whipped topping. Spoon over crust and top with remaining crumb mixture. Cover and refrigerate overnight.

Agnes DeLeon • Melrose

Coconut-Spice Cake

1 cup vegetable oil
1 cup firmly packed brown sugar
1 cup sugar
2 eggs
2 1/2 cups all purpose flour
1/2 tsp. salt
1/2 tsp. baking soda
1 tsp. ground cinnamon
1 tsp. ground nutmeg
1 cup buttermilk
1 tsp. vanilla
1 cup flaked coconut
1 cup chopped pecans
Cream Cheese Frosting (following)
1 cup flaked coconut
Pecan halves

Cream Cheese Frosting

1 8-oz. pkg. cream cheese, softened
1/4 cup butter or margarine, softened
1 (16-oz.) pkg. powdered sugar, sifted
1 cup chopped pecans

Combine first 3 ingredients; beat well, add eggs, one at a time, beating well after each addition. Combine flour and next 4 ingredients; add to creamed mixture alternately with buttermilk, beginning and ending with the flour mixture. Stir in vanilla, 1 cup coconut and chopped pecans. Pour batter into 2 greased and floured 9-in. round cake pans. Bake at 350 degrees for about 25 min. Cool layers in pans 10 min. Remove layers and cool on wire racks. Spread Cream Cheese Frosting between layers and on top and sides of cake. Sprinkle top and sides with 1 cup coconut, and gently press into frosting. Garnish with pecan halves. For the frosting: combine cream cheese and butter, beating until light and fluffy. Add powdered sugar; beat until smooth. Stir in chopped pecans.

Brenda Schatz • Billings

Coconut Bread

1/4 cup butter, softened
1 cup sugar, plus some for top
1 egg
1/2 tsp. coconut flavoring
1/2 tsp. vanilla extract
2 cups flour
3 tsp. baking powder
1/4 tsp. salt
1 cup milk
1 cup coconut, chop fine in blender

In a large mixing bowl, cream butter and sugar. Add egg and beat until light and fluffy; stir in flavorings. In medium bowl, combine flour, baking powder and salt. Gradually add to creamed mixture, alternately with milk, then add coconut. Pour into well-greased loaf pan; sprinkle with sugar. Bake at 350 for 50-55 minutes, or until firm to touch in center and lightly browned on top.

Maren Griffith • Bigfork

Moist 'n Creamy Coconut Cake

1 pkg. (2 layer size) yellow or white cake mix
1 1/2 half cups milk
1/2 cup sugar
2 cups angel flake coconut
3 1/2 cups or an 8 oz container whipped topping (thawed)

Prepare cake mix as directed on package and bake in a 9x13 pan. Cool 15 minutes then poke holes in cake with utility fork. Meanwhile combine milk, sugar and one half cup of the coconut in saucepan. Bring to a boil, reduce heat and simmer 1 minute. Spoon evenly over warm cake. Cool completely. Fold one half cup coconut into whipped topping; spread over cake. Sprinkle with remaining coconut. Chill over night. Store leftover cake in refrigerator.

Sue Williams • Fort Shaw

Chewy Coconut Cookies

1 1/4 cups flour
1/2 tsp. baking soda
1/2 cup brown sugar
1/4 tsp. salt
1/2 cup butter or margarine, softened
1/2 cup white sugar
1 egg
1 1/3 cups coconut
1/2 tsp. vanilla
1 cup chocolate chips, optional

Cream together margarine, sugars, egg and vanilla. Add dry ingredients. Drop onto ungreased cookie sheets. Bake at 375 degrees for 9-10 minutes. Keep stored in a tightly covered container.

Nancy Light • Cut Bank

Flop Cake

2 cups flour
1 1/2 cup sugar
2 tsp. baking soda or baking powder
No 2 can crushed pineapple

Frosting

1 1/2 cup sugar
1/2 cup butter or margarine
2/3 cup evaporated milk
2/3 pkg. coconut

Mix cake ingredients together and bake for 30-35 minutes at 325°. Stir together frosting ingredients and boil for 4 minutes. Pour over cake while warm.

Kay Aberg • Miles City

Coconut Peanut Butter Balls

1 cup coconut
1 cup peanut butter, creamy or chunky
1/2 cup honey

Mix all together in bowl. Form balls about the size of walnuts (about 1 tbs. of mixture). Roll in extra coconut to coat and place on wax paper. Makes about 2 dozen balls.

Madeline Utter • Rexford

Ritz Cracker Coconut Dessert

25 Ritz Crackers, crushed
1 cup walnuts, chopped
3 egg whites
1 cup sugar
1 tsp. vanilla
1 cup heavy cream
coconut and more chopped walnuts for topping

Beat egg whites until stiff and stir in sugar and vanilla until blended. Fold in crackers and 1 cup nuts. Spread in 9x13 inch greased pan. Bake for 23-30 minutes at 350°. Cool. Whip the cup of cream. Spread over cooled crust. Sprinkle with coconut and nuts to cover all. Chill overnight. Serves 12.

Harriett M. Lee • Glasgow