



# Homemade Mallo Cups

INGREDIENTS: (makes about 12 cups)

- 2 bags of Wilton's Candy Melts
- 1 cup of toasted coconut
- One large jar (13 oz) of Jet-Puffed Marshmallow Creme

DIRECTIONS:

- Set 12 silicone liners on a cookie sheet with edges.
- Melt one bag of candy melts in a bowl in the microwave in 30 second increments, stirring between until smooth.
- Spoon carefully into a large zip-top bag and seal well.
- Clip a corner off the bag of chocolate and pipe a little chocolate (about 1 tablespoon) into each cup.
- Tip and/or tap each cup until chocolate covers the entire bottom of the cup.
- Refrigerate for about 5 minutes until hard.
- Carefully spoon marshmallow into a second zip-top bag and seal well.
- Clip a corner off this bag and pipe a dollop of marshmallow into the center of each cup- do not let it touch the sides.
- Use bag of melted chocolate to carefully pipe chocolate all the way around each dollop of marshmallow- this seals it into the center and keeps it from leaking out. Melt more chocolate, as needed.
- Refrigerate for about 5 minutes until chocolate is hardened.
- Melt remaining chocolate and add finely crushed toasted coconut to it (save a bit out to sprinkle on top later if desired)
- Spoon this mixture into a zip top bag and seal well.
- Clip a corner and pipe chocolate/coconut evenly over each cup.
- Sprinkle with toasted coconut, or any decorative topping you desire.
- Chill until cup is hardened and then peel away silicone cup and enjoy!