

Charlie Chaplin Candy

This recipe from Veronica Bucki, 74, of Cary won second place in the chocolate candies category. Bucki wrote: "My mother-in-law enjoyed this candy from The Garden of Sweets, a candy-ice cream shop in Buffalo, N.Y. My sister-in-law found or created this recipe which was very similar to the one in the chocolate shop. I make it for my family every holiday."

12 ounces milk chocolate chips

1 cup crunchy peanut butter

3 cups miniature marshmallows

1 1/2 cups unsweetened, shredded coconut

Place chocolate chips and peanut butter in microwave safe bowl; heat in the microwave for 1 to 2 minutes until melted enough to stir smooth. Add marshmallows, a handful at a time, while stirring. Then stir in coconut. Shape mixture into 3-inch logs and place onto wax paper. Roll up wax paper to cover logs and refrigerate for 1 hour. Slice into one-inch pieces to serve and refrigerate the remainder.

Yield: about 8 logs.