CULINARY CORNER

Scranton School District
Educating Students From All Over The World

December 2025 Edition

Chocolate coconut truffles

1 cup toasted chopped Macadamia nuts

1 cup sweetened condensed milk

1 1/2 teaspoons almond extract

8 ounces sweetened shredded coconut

1 (12-ounce) bag semisweet chocolate morsels, melted

1 tablespoon shortening

HAPPY HOLIDAYS!

Tis the season to eat, drink, and be merry! December brings with it a wave of festive flavors, cozy comfort foods, and a delightful sense of celebration. When the holidays approach and your house is overrun with guests, don't spend a fortune on treats. Instead, prepare this easy to make and even easier to enjoy truffle recipe! This recipe is perfect for chocolate and coconut lovers alike and make for a very pretty display on any dining room table.

- Combine the nuts, condensed milk, almond extract, and coconut in a large bowl. Using fingers lightly moistened with water, press the mixture into roughly 3/4-inch balls. Place onto parchment wax paper-lined half sheet pans and refrigerate for at least 1 hour or up to overnight.

- Lay a couple large pieces of parchment or wax paper on a work surface. Place the chocolate and shortening in a medium metal bowl. Select a pot with an opening wide enough to allow the bowl to rest on top without falling in. Fill the pot with a few inches of water and place the bowl on top, making sure the bottom of the bowl does not touch the water. Set the pot over medium heat and allow the water to maintain a low simmer. Melt the chocolate, stirring frequently with a silicone spatula until it becomes shiny and smooth. Dip the balls into the chocolate and coat evenly and lightly using a fork to turn them over. Place each ball on the parchment or wax paper to set up and dry for at least 2 hours before serving.

Despite the name, a coconut is a drupe, or a fruit with a hard stone covering the seed.

COMING SOON!!!

Jalapeno Popper Burger!

This special will be running from 12/15 to 12/19. A spicy and savory burger featuring jalapenos and a cheese blend on top.

COCONUT FACTS

Coconuts grow on coconut palm trees, which are mainly found in tropical regions like Southeast Asia, the Pacific Islands, and the Caribbean.

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Coconut milk is made by blending grated coconut meat with water. It's creamy and often used in curries, smoothies, and desserts

Coconut meat is rich in healthy fats, especially medium-chain triglycerides (MCTs) which may support energy and metabolism.

Coconut water is low in calories and is a natural sports drink alternative.

Safety Corner!

Topic: Preventing Burns

Use Oven Mitts and Pot Holders

Always use thick, dry oven mitts or pot holders when handling hot pots, pans, or baking sheets. Wet or thin mitts can cause heat to transfer quickly, leading to burns.

Keep Pot Handles Turned Inward

Turn pot handles inward on the stove so they don't stick out where they can be easily knocked over or grabbed by children.

Be Cautious with Hot Liquids

Hot liquids can cause serious burns. When stirring or transferring hot liquids, move slowly and carefully. Use lids on pots to prevent splashes and spills.

Open Lids Away from You

When lifting lids from hot pots, open them away from your face and body to avoid steam burns. Steam can cause burns more quickly and severely than boiling water.