



## Ginger and Lemon Balls

1 tin of condensed milk  
125g unsalted butter  
250g Ginger Nut biscuit crumbs  
Finely grated rind of 1 lemon  
1 cup of coconut

1 ¾ cups of icing sugar  
3 tbsp lemon juice  
15g butter at room temperature  
2 tbsp desiccated coconut  
Extra coconut for coating balls

1. Place condensed milk and butter in a small pan over a low heat, and stir until butter has melted and the mixture is smooth
2. In a large mixing bowl add Ginger Nut biscuit crumbs, lemon rind and coconut – mix well
3. Add the condensed milk mixture and mix well
4. In a separate bowl, combine the icing sugar, butter, coconut and lemon juice to make a smooth icing.
5. Add the icing to the Ginger Nut mixture and combine thoroughly
6. Add more desiccated coconut at this stage if you need to – the consistency needs to be dry enough to easily roll into balls that will hold their shape
7. Roll mixture into balls and toss in extra coconut
8. Keep Ginger and Lemon Balls refrigerated