



Bec's Rum Balls

1x chocolate packet cake, made to brand instructions and cooled

1 tin condensed milk

½ cup sultanas

1 cup desiccated coconut

½ cup cocoa

1 teaspoon vanilla extract

2-3 tablespoons rum

1. Crumble cake into fine crumbs in a big bowl
2. Add cocoa, coconut, sultanas, vanilla essence and rum – stir well
3. Add condensed milk and combine thoroughly. At this stage you may need to add more coconut if the consistency is too wet to roll into balls
4. Roll mixture into balls and coat in extra desiccated coconut
5. Refrigerate before eating and store in fridge

TIP

If you want extra crunch, add approx ½ cup of chopped, slivered almonds in the mix!