



JERNEJ KITCHEN

CHOCOLATE RUM BALLS

Chocolate Rum Balls is a simple no-bake dessert recipe, perfect for any day of the year. You can make them kid-friendly too.

MAKES 24 RUM BALLS
PREPARATION: 5 MINUTES

CHOCOLATE RUM BALLS

80 g (1/3 cup) coconut oil

50 g (1/3 cup) chocolate chunks

250 g (2 cups) ground biscuits or
ground Vanilla Wafers

80 ml (1/3 cup) rum

120 g (1 cup) icing sugar

2 tbsp unsweetened cacao powder

50 g (1/3 cup) ground biscuits or
ground Vanilla Wafers, to roll

TOOLS AND EQUIPEMENT

small bowl

large bowl

small plate

MELT COCONUT OIL AND CHOCOLATE

Add coconut oil and chocolate chunks to a heatproof bowl. Place in the microwave for a couple of seconds for the ingredients to melt. Or place over a saucepan filled with boiling water (make sure the bowl doesn't touch the water) and set over medium heat for the ingredients to melt.

COMBINE ALL THE INGREDIENTS

In a large bowl, combine ground biscuits, icing sugar, unsweetened cacao powder, rum, a pinch of salt, and melted chocolate mixture. Stir to get a combined batter.

SHAPE INTO BALLS

Shape the batter into 24 chocolate rum balls, then roll them in the rest of the ground biscuits. Serve immediately or store at room temperature or in a fridge.