



CHOCOLATE TRUFFLES

This festive favourite is easy to make, and most importantly delicious!



EASY



45 MINS



30 MINS (TO SET)



16 SERVES

Ingredients

- 250g packet plain sweet biscuits (Marie, Arrowroot or similar)
- 395g can sweetened condensed milk
- 250g dark or milk chocolate, chopped
- 1 cup desiccated coconut (plus extra for rolling)
- 1 tsp vanilla extract (optional)
- 1-2 tbsp cocoa powder (optional, for extra chocolate flavour)

Instructions

1. Place the biscuits in a large zip-lock bag and crush with a rolling pin to *fine crumbs with a few small chunks*, or pulse in a food processor.
2. Place chopped chocolate in a heatproof bowl and melt in the microwave (20-30 sec bursts, stirring between each) or use a double-boiler until smooth.
3. Stir the condensed milk into the melted chocolate.
4. Add the crushed biscuits, 1 cup coconut and cocoa powder (if using). Mix well until combined.
5. Chill the mixture in the fridge for 45-60 minutes, or until firm enough to roll.
6. Scoop out tablespoon sized portions and roll into balls. Roll each ball in coconut.
7. Place on a baking paper-lined tray and refrigerate for at least 30 minutes to firm up.