



MUM'S RUM BALLS  
(Serves 15 Balls)

**Ingredients:**

150 gr. Caster Sugar  
150 gr. Wall Nuts (crushed)  
180 gr. Grated Milk Chocolate  
50 gr. Butter  
½ Tbs. Vanilla Essence  
30 ml. Baccardi Rum  
80 gr. Desiccated Coco Nuts

**Method:**

Whisk the Butter and Caster Sugar till creamy.  
Add the grated Milk Chocolate, crushed Wall Nuts, Vanilla Essence, Rum and 30 gr. of the Coco Nuts.  
Form the dough into 1cm. balls. Roll the balls in the remaining Coco Nuts.  
Rest the Rum Balls in Fridge for a couple of hours.  
These traditional European Rum Balls are very easy and quick to make and perfect for when friends drop around in the silly season