

rum balls



ingredients:

4 oz sultanas or mixed fruit
10 crushed weet-bix
2 tbs cocoa
2 tbs rum
400g tin of condensed milk
1 ½ cups desiccated coconut

extra coconut

step one: Soak the fruit in rum overnight or for at least 2 hours.

step two: Place all dry ingredients into a mixing bowl, add the fruit and mix to combine slightly.

step three: Add the milk and combine completely.

step four: Allow to stand for ½ hour before proceeding.

step five: Take a small amount of the mixture and roll into a ball. A tablespoon of mixture is a good amount.

step five: Coat with coconut and place into an airtight container in the fridge until ready to serve.

helpful hints:

- [Weet-bix](#) is an Australian product and can be substituted with any whole-wheat breakfast biscuit such as Weetabix.
- Ensure the Weet-Bix are completely crushed for a finer texture.
- I use sultanas because I don't like citrus peel.
- You can use any alcohol you like.
- If you want to use more than 2 tablespoons of alcohol, you will need to drain the excess liquid before combining with the dry ingredients.
- Use chopped dried apricots and white rum to make [Apricot Balls](#).

Enjoy!