
KITCHEN
CONNAISSEUR

Chocolate Mocha Rum Balls



Here is a no bake version of this popular holiday cookie, pictured in the center foreground of our cookie box. They are very easy to make and if you incorporate 3 or 4 different coatings they look very attractive on a cookie platter.

Makes 40 – 45 rum balls (1 oversized Tbsp per ball)

ingredients

250 ml jar	Chocolate Mocha Sauce
1/2 cup	Icing sugar
2 cups	Chocolate cookie wafers - finely ground
1 cup	Hazelnuts - freshly ground (fine grind)
1/4 tsp	Salt
1 tsp	Vanilla - pure extract
1/3 cup	Rum - dark
For Coating	Chocolate cookie wafers - finely ground
For Coating	Coconut - unsweetened, medium
For Coating	Chocolate sprinkles
For Coating	Hazelnuts - finely ground

instructions

1. Remove the lid from the Chocolate Mocha Sauce. In the microwave, on high heat, heat the sauce for 1 minute or until it reaches a runny consistency. Pour the sauce into a mixing bowl. Quickly stir in the icing sugar, ground chocolate wafers, ground hazelnuts, salt, vanilla and dark rum. Cover and refrigerate the mixture over night, or until firm.

2. Place each of the coatings on individual plates. Remove the mixture from the refrigerator. Using a small scoop or spoon, scoop the mixture into heaping tablespoon portions. Using the palms of your hands roll them into a ball shape. Immediately roll the ball in one of the coatings, i.e. chocolate wafers, coconut, chocolate sprinkles (my favourite), or ground hazelnuts.

3. Place the finished rum balls in an air tight container and refrigerate or freeze until ready to use. Serve cold.