

Choc Amazeballs

Vegetarian



Makes

24

Cooking time

20

Fruit per serve



1



TIP

Make in bulk and freeze for later!



Ingredients

- 1 cup dates or sultanas
- 2 cups of hot water
- 8 tablespoons desiccated coconut
- 4 wheat biscuits
- 3 tablespoons cocoa powder
- 2 tablespoons honey

Equipment

- Large plate
- Chopping board
- Large bowl
- Small bowl
- Knife
- Measuring spoons
- Measuring cups
- Strainer
- Large mixing spoon
- Food processor (optional)



Tasty learning for life



How to make it



1. Cut dates or sultanas into small pieces, place in a small bowl with a cup of hot water for 5 minutes.



2. Crush wheat biscuits well with hands and add to a large bowl. Add cocoa powder, honey and 6 tablespoons coconut to the bowl.



3. Drain dates or sultanas using a strainer. Add dates or sultanas to other ingredients and mix well with a spoon.



4. Add 1 tablespoon of water and continue mixing with a spoon or food processor until smooth.



5. With wet hands, roll a tablespoon of ingredients and form a ball. Make 24 balls. Roll balls in remaining coconut on a plate. Option: Leave balls in the fridge for 20 minutes.



nom!

