## Chocolate balls





These simple and delicious Swedish treats are quick and easy to make and require no cooking. Fun, tasty and messy!



## Ingredients:

150g very soft butter

150g sugar

3tbsp cocoa

1 tsp vanilla essence

2 tbsp water

175g oats

150g sugar sprinkles in a bowl



- 1.) Mix the soft butter and sugar until creamy.
- 2.) Add the rest of the ingredients and mix well until it can easily be shaped.

If the mixture is too sticky it might help to let it chill for 10 minutes in the fridge. If it is too dry, add a splash of water.



3.) Form balls with your hands, big/small - your choice!



- 4.) One by one, place the balls in the sprinkles and use a spoon to cover. Carefully lift the chocolate ball out using the spoon.
- 5.) Chill for 20 minutes in fridge until firm.



Gluten free: Use gluten free oats.

Vegan/ dairy free: Coconut oil instead of butter.

Alternative coating: Use desiccated coconut instead of sugar sprinkles. For grown-ups: Replace the water with strong coffee or Bailies – yay!