

# 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



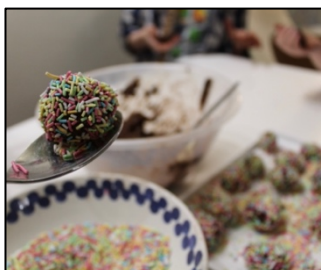
1.) Mix the soft butter and sugar until creamy.

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.