



GLUTEN-FREE RUM BALLS

INGREDIENTS

- 1/2 cup cocoa powder
- 1/2 cup white sugar
- 1 cup sultanas
- 2 1/2 cups gluten-free rice cracker crumbs
- 1/2 cup butter
- 1/2 cup milk
- 1/2 cup desiccated coconut *to decorate
- 1 tbs rum

DIRECTIONS

1. Place milk, sugar and butter into a saucepan over low heat, until butter and sugar have melted.
2. Mix in dry ingredients and rum.
3. Place in fridge for 30 minutes to set.
4. Roll into walnut-sized balls and roll in coconut.

NOTES: Rum or brandy essence may be used.



it's about the

Experience

Want more?

experience.avidarv.com.au/lifestyle/recipes

SERVES: 24

CREDIT: bestrecipes.com.au