

PREP: 10 min COOK: SERVES:36-40

# Classic Queen Rum Balls

A true holiday classic, rum balls never go out of style! We've given ours the Queen touch with a hint of vanilla, orange and cinnamon for extra Christmas cheer.

# **Ingredients**

1 tsp Queen Vanilla Bean Paste

1 tsp orange zest

2 tbsp (40ml) dark rum

1  $\frac{1}{2}$  tbsp Queen Sugar Free Maple Flavoured Syrup

1 can (395g) sweetened condensed milk

250g plain sweet biscuits (such as Milk Arrowroot, Marie)

1/3 cup (40g) cocoa powder, sifted 1 cup (90g) desiccated coconut

1/2 tsp ground cinnamon

 $\frac{1}{2}$  cup (45g) desiccated coconut, extra

#### Method

## STEP 1

In a small bowl, combine, Vanilla Bean Paste, orange zest, rum, Maple Flavoured Syrup and condensed milk. Set aside.

#### STEP 2

Finely crush biscuits using a food processor. Combine crushed biscuits, cocoa, cinnamon and coconut in a large bowl, mixing to combine.

#### STEP 3

Pour condensed milk mixture into biscuit mixture and mix thoroughly until mixture comes together.

### STEP 4

Scoop heaped teaspoons of mixture and roll into balls. Roll in additional coconut and store in an airtight container in the fridge.

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