

QUEEN

- EST 1897 -



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 tbs (40ml) dark rum
- 1 ½ tbs 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
- ½ 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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