



PREP: 20 min +
chilling
COOK: 5 min
SERVES: 25

Choc Coconut Bounty Balls

These beautiful bounty balls are the perfect last minute gift. Just four ingredients and no cooking required, just refrigerate, sprinkle and wrap!

Ingredients

Balls

2 3/4 cups (255g) desiccated coconut

2 tbsp Queen Madagascan Vanilla Bean Paste

1 can condensed milk (397g)

1/4 cup (60ml) Malibu Rum (optional)

To decorate

300g dark chocolate

Dr. Oetker Sugar Strands

Dr. Oetker Sugar Stars

Method - Balls

STEP 1

Mix coconut, Vanilla Bean Paste and condensed milk together in a bowl. Add Malibu Rum if desired. Cover bowl with plastic wrap and refrigerate for at least 12 hours.

STEP 2

Form chilled coconut mixture into balls and refrigerate until they are completely cool.

Method - To decorate

STEP 1

To decorate, chop chocolate into pieces and place in a heat proof bowl. Melt over a water bath or in microwave in 30 second intervals, stirring in between until all chocolate is melted. Pour melted chocolate over coconut balls then place on a tray lined with baking paper. Decorate with sugar strands and sugar stars before chocolate hardens.

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Method - To decorate

STEP 2

Store in an airtight container in the fridge for up to two weeks.

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