



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.

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



## Method - To decorate

### STEP 2

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

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit [queen.com.au](https://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.