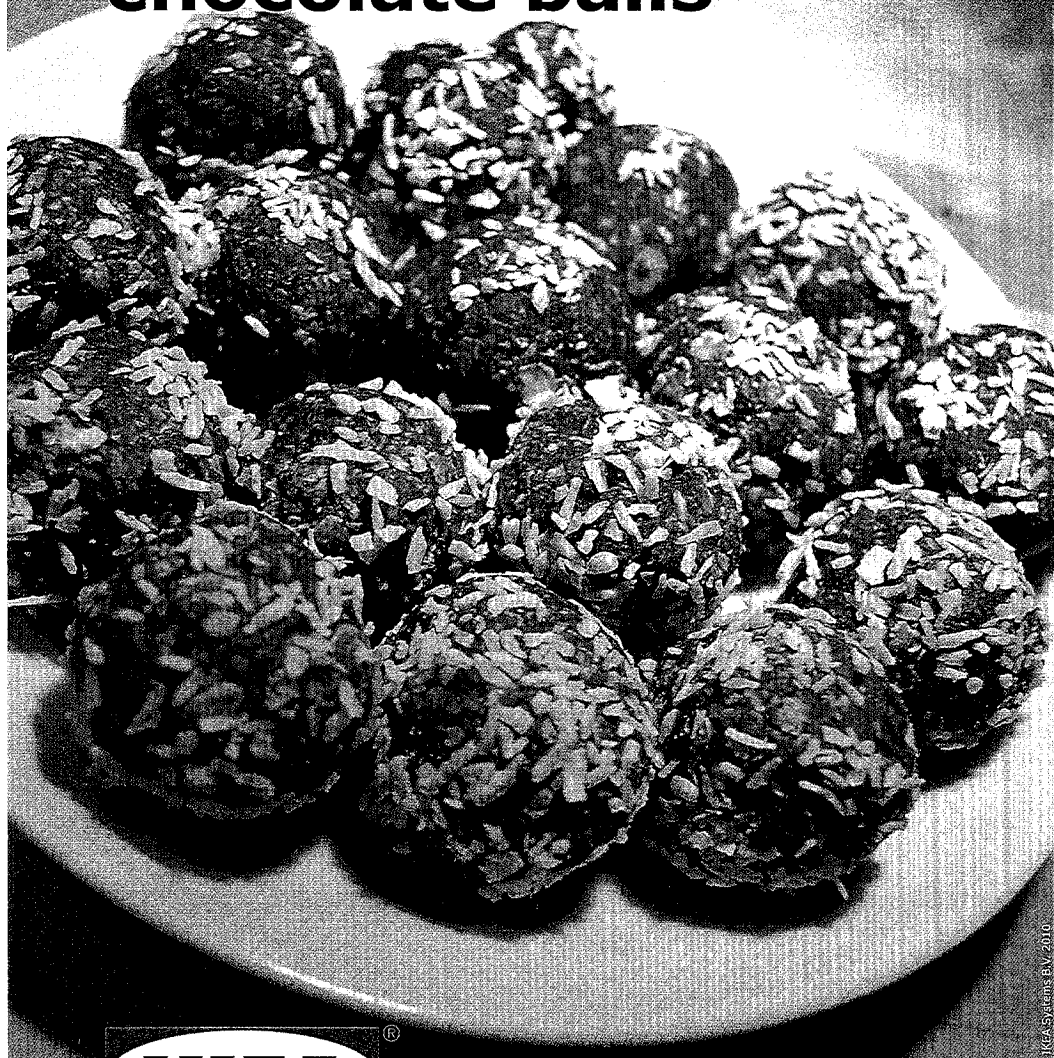


# Recipe card chocolate balls



# Recipe card chocolate balls

*Here's a favorite for all children (and adults)! It's safe to say that almost all Swedes have made these at least once; the classic chocolate balls. If you're lactose intolerant, replace the butter with milk-free margarine. And if you're gluten intolerant, replace the oats with gluten-free muesli.*

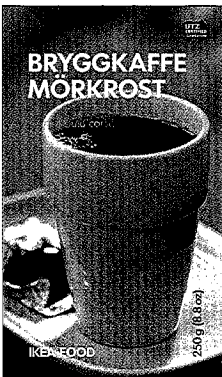
## 15-20 chocolate balls

7 tbsp butter  
7 tbsp sugar  
3 tbsp cocoa powder  
1 1/3 cups rolled oats  
3 tbsp cold strong coffee  
Crushed sanding sugar or shredded coconut

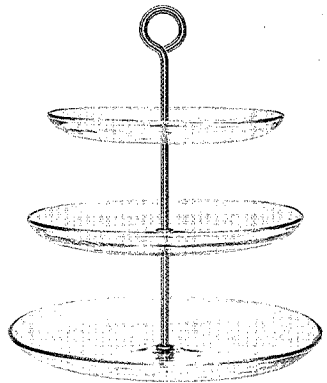
## This is how you do it:

Mix butter, sugar, cocoa powder, oats and coffee. Form into small balls, about 3/4-1" in diameter. Roll them in either sanding sugar or shredded coconut (most kids prefer sugar, while many adults prefer coconut). Put them in the fridge for 30 minutes before serving. They taste great with coffee, but naturally, kids like milk better.

Coffee produced with care for people and the environment.



**BRYGGKAFFE  
MÖRKROST**  
filter coffee  
dark roast  
8.8 oz



**IKEA 365+**  
serving plate

Available in the COOKSHOP  
department in our Marketplace