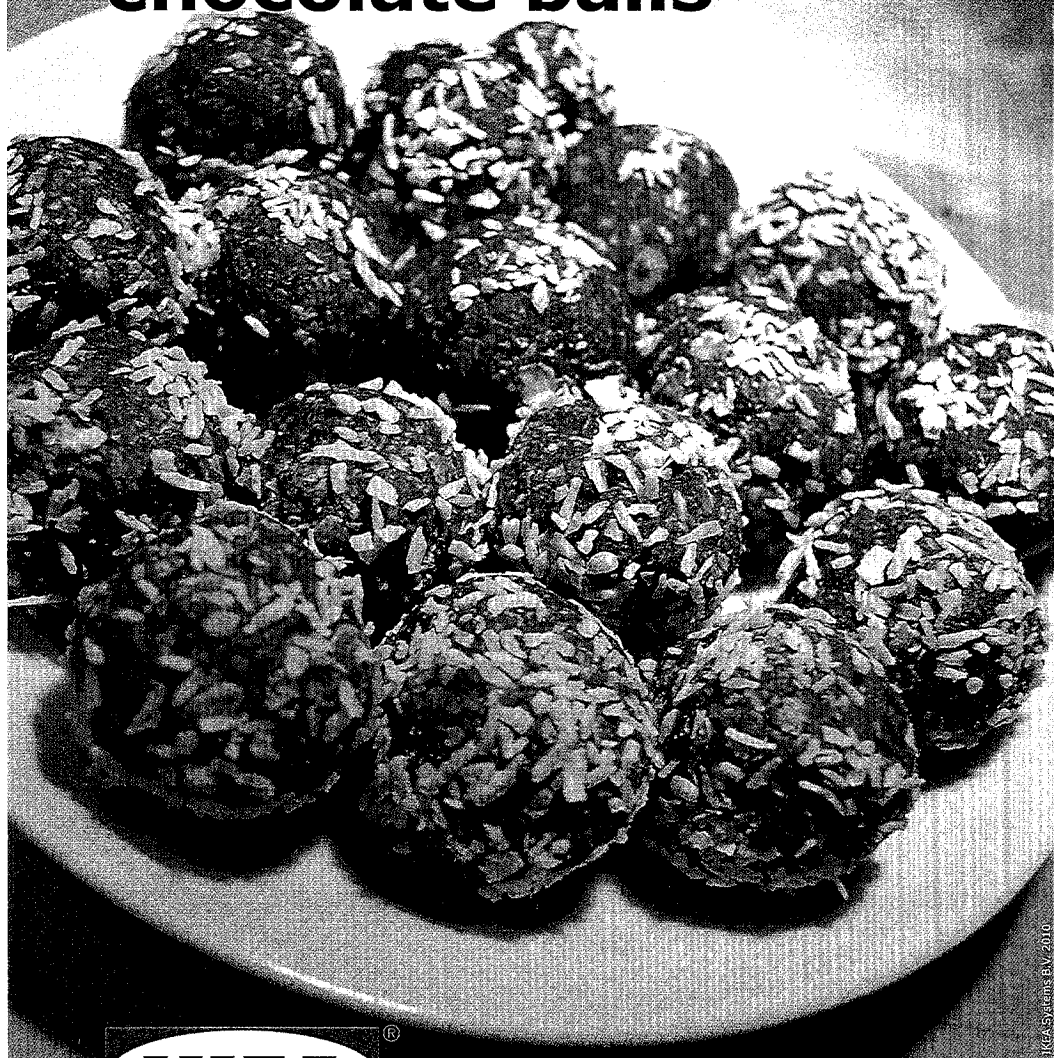


Recipe card chocolate balls



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.

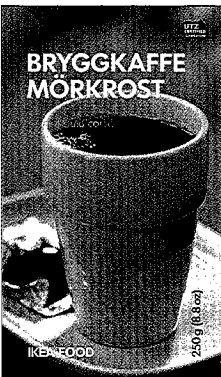
15-20 chocolate balls

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

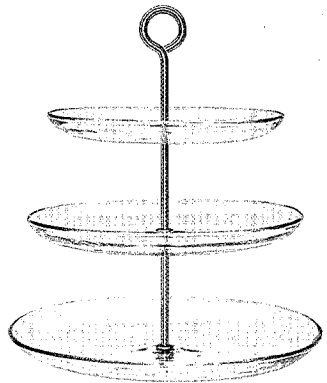
This is how you do it:

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