



TUFFLES

Ingredients

50g margarine

small tin or half large tin of condensed milk

50g drinking chocolate

50g coconut

7 or 8 digestive biscuits

COATING – Chocolate vermicelli or drinking chocolate or toasted coconut

Method

1. Melt margarine and condensed milk in a pan, stirring all the time with a wooden spoon. **DO NOT BOIL.**
2. Using a rolling pin crush the digestive biscuits in a large bowl. Add drinking chocolate and coconut. Stir well.
3. Pour in melted mixture from pan into bowl. Stir well. Leave to cool slightly.
4. Put chocolate vermicelli or coconut on to a plate.
5. Roll mixture into balls, then roll in desired coating.
6. Place truffles in small paper cases.

Coconut Balls

Small tin condensed milk

200g coconut

2 x 15ml sp icing sugar

Method

1. Mix all ingredients together.
2. Coat with melted chocolate.
3. Decorate with toasted coconut, chopped nuts, cherries or vermicelli.