

Christmas Truffles

Ingredients

50g Coconut
4x 15ml spoons oat porridge oats
3x 15ml Drinking Chocolate

25g Margarine
2x 15ml spoons Milk
4x 10ml sugar



Method

1. Measure coconut, oats and drinking chocolate into a large bowl and mix together with a wooden spoon.
2. Measure margarine, milk and sugar into a pan.
3. Melt ingredients in the pan over a low heat stirring all the time
4. Pour the melted mixture into a large bowl and mix well with the wooden spoon.
5. Leave to cool and firm.
6. Divide the mixture into even sized pieces and roll into balls.
7. Leave to harden on a plate.
8. Truffles can be coated in cocoa, coconut or sugar strands.
9. To decorate as Christmas puddings fondant icing can be coloured and shaped.