

M^cKENZIE'S

FOR EVERYDAY SINCE 1852

Batty Truffles

Preparation Time: 30 minutes

Serves: 24

INGREDIENTS

1 choc ripple biscuit packet 250g

2 cups **McKenzie's Fine Desiccated Coconut**

¼ cup cocoa powder

1 condensed milk tin 395g

200g melted milk chocolate, for bat wings



To decorate:

48 candy eyes

48 dark chocolate bits (mini) for horns

METHOD

1. Place the biscuits into a food processor to crumb. Alternatively, place the biscuits into a large zip lock bag and crush with a rolling pin until it resembles fine crumbs.
2. Add the coconut and cocoa powder to the biscuit crumb. Mix with a spoon to combine, then add condensed milk. Mix well.
3. Roll heaped teaspoons of mixture into balls and set aside while making the wings. (Roll with slightly damp hands to avoid the mixture sticking to fingers.)
4. To make wings, place milk chocolate in a suitable microwave container and cook on high for 30 seconds, or until the chocolate melts. Add melted chocolate into a zip lock bag, snip the end and pipe bat wings onto parchment paper. Allow the melted chocolate to set.
5. To assemble: Insert two bat wings into each truffle. Using a knife, carefully make a slit into the side of each ball, which helps to insert the wings without breaking. Add the candy eyes and mini dark chocolate bits for the horns. Place in the refrigerator to set.
6. Happy Halloween. Enjoy!