

Girl Guide Recipes

Jaffa Truffles

Ingredients

- 1 cup raisins
- Finely grated zest $\frac{1}{2}$ an orange
- $\frac{1}{4}$ cup orange juice
- 20 Choc Guide biscuits
- 50g butter
- $\frac{1}{2}$ cup desiccated coconut
- Extra coconut for finishing

Method

Measure the raisins into a small bowl; add the orange zest and juice. Stir to mix then leave to stand while you prepare remaining ingredients.

Crush the biscuits into a food processor, then process until finely crumbed. Melt the butter in a large glass or plastic bowl (1 minute on High power in the microwave) then add the crumbs, stir to mix.

Microwave for 1 minute on High power (100%), stirring after for 30 seconds then transfer back to the food processor, add the raisins and juice then process until well mixed. Stir in the coconut, and then refrigerate mixture until firm enough to shape (about an hour). Shape heaped teaspoonfuls of the mixture into balls and roll in coconut. Refrigerate until required.