

Girl Guide Recipes

Chocolate Rum Truffles

Ingredients

- 100g butter, softened
- 1 cup icing sugar
- 3 tbsps cocoa
- 2 tbsps rum
- $\frac{1}{4}$ - $\frac{1}{2}$ cup dried fruits and nuts, chopped coarsely
- 15 plain Guide biscuits, finely crushed
- Coconut for finishing

Method

These can be made easily in a food processor or in a bowl with a wooden spoon. If working with a food processor have butter soft but not melted. If working manually the butter can be melted. Combine all ingredients thoroughly. Take teaspoonfuls and shape into balls. Roll in coconut. Set in one layer in a suitable container in the refrigerator. Best left for 24 hours before using.