

Swedish Chokladboll (No Bake Chocolate Balls)

Submitted by Bev Wenzel

“This recipe appeared in the *Milwaukee Journal Sentinel* in 2011. The pearl sugar was an addition I made to give it an extra "Swedish" touch.”

Ingredients

3 ½ quick oats	10 T butter, room temp
1 c. sugar	½ c. cold coffee
½ c. cocoa powder	Shredded coconut or pearl sugar
1 t. vanilla extract	

Preparation

In bowl of food processor, pulse together oats, sugar and cocoa powder, just to combine. Add vanilla and butter. Pulse again, just to mix. Add coffee and pulse just until mixture has come together. Stir by hand to ensure everything is evenly distributed.

Place shredded coconut or pearl sugar in a shallow dish. . Roll chocolate-oat mixture into 1 1/2 inch balls, then roll each in coconut or pearl sugar. Refrigerate in an air tight container.

When making this recipe ahead, my favorite method is rolling the mixture into balls, placing them in an airtight container, and then freezing until ready to serve. To serve, remove as many as you'd like, roll them in pearl sugar, and place them in festive petit four cups for a bit of extra color. Enjoy!

