



My Mum's Rum Balls

Provided by Sekope Kepu, current NSW Waratah Prop and current Wallabies player.



Serves: 6
Yield: 25 balls
Ready in: 25 mins

Ingredients

450g of Maderia cake crumbs
400g of condensed milk
1 cup of desiccated coconut
½ cup of cocoa powder
1-2 tablespoons of rum
Extra desiccated coconut for decoration

Method

Crumble the cake in a food processor and place the crumbs in a large bowl with all ingredients. Mix together. Start with one tablespoon of rum and add more to help it bind.

Shape mixture into small walnut-sized balls.

Roll the balls desiccated coconut and place on large plate in the fridge. Chill till firm and keep refrigerated in a closed container once firm.