

RUM BALLS

INGREDIENTS:

2 cups (300g) gluten-free graham cracker crumbs
½ cup (60g) powdered sugar, sifted
½ cup (42g) unsweetened cocoa powder, sifted
¾ cup (234g) sweetened condensed milk
½ teaspoon LorAnn Rum Bakery Emulsion
Additional cocoa powder, for rolling



DIRECTIONS:

1. Prepare a cookie sheet with parchment paper.
2. In a large bowl, whisk the graham cracker crumbs, powdered sugar, and cocoa powder together. Add the sweetened condensed milk and rum bakery emulsion and stir well, until mixture is moist.
3. Scoop out 1-inch mounds and use your hands to roll into balls. Roll each ball in cocoa powder to coat.
4. Place rolled ball on cookie sheet. Once completed, store in an air-tight container.

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