



# NANA JENNY'S KITCHEN

## “CHOCOLATE TRUFFLES”

### INGREDIENTS

- 250g plain sweet biscuits (eg: Arnotts Marie biscuits)
- 1 cup desiccated coconut
  - 2 tablespoons cocoa
  - 340g condensed milk



### DIRECTIONS

1. Crush the biscuits in a food processor. (Alternatively, you can put the biscuits in a large zip-lock plastic bag and crush them with a rolling pin).
2. Combine in a large bowl the crushed biscuits, coconut, cocoa and condensed milk. Mix the ingredients well.
3. Roll the mixture into balls with your hands.
4. Roll the balls in the extra desiccated coconut.
5. Store in refrigerator.

