



Vanilla Chocolate balls

By: Anton Mac Donald

Thursday, 21st December 2017

Ingredients

- 150 g Vanilla sponge cake
- 80 g Fine apricot jam
- 30 g Butter
- 30 g Icing sugar

Method

- Crumbed the cake.
- Mix all ingredients together and form little balls and refrigerate.
- When cooled cover with chocolate and roll in vermicilly before chocolate gets hard
- To coat balls with chocolate spread a bit melted chocolate on your palm and roll the ball in the chocolate coating it all over. Do this twice before rolling in vermicilly.

Make 30 portions