



Julia's Cuisine

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Newfoundland Snowballs

Makes 3 dozen, approximately
Prep time: 20 minutes
Cook time: 5 minutes

Ingredients

1/2 Cup/110 grams butter
1 Cup/240 ml evaporated milk
1 Cup/200 grams sugar
1/4 Cup/30 grams cocoa powder
2 Cups/180 grams of oats
2 Cups/120 grams of coconut ,* plus more for rolling

Method

In a medium sauce pan set over medium heat, melt the butter. Add the evaporated milk and sugar. Stir until combined and bring to a slow boil. Add cocoa powder and continue to stir and simmer until you have a syrup like consistency. This will probably take about 5 minutes.

Remove from heat and leave to cool. Pour the chocolate mixture into a large mixing bowl. Pour in the oats and coconut and mix until combined.

Scoop out the cookie dough with a tablespoon and form them into little balls. Continue until you have used all the dough.

Pour extra coconut onto a large plate. Roll all the balls in the coconut.

Place in an airtight container and put in the fridge to set for about an hour.