

# Gluten Free Rum & Raisin Balls



## Makes: 40

200g	butter
200g	dark chocolate
65ml	rum (or 10ml rum essence)
170g	raisins or sultanas, finely chopped
450g	<b>Chelsea Icing Sugar</b>
40g	desiccated coconut
60g	cocoa powder

## Method

Melt the butter and the dark chocolate together, either in the microwave or over a saucepan of gently simmering water. Add the rum, raisins or sultanas and **Chelsea Icing Sugar**. Mix until smooth and well combined.

Chill the mixture for approximately one hour, until you can shape it into balls the size of a large marble. Each one should weigh between 25-30 grams. Roll half of the balls in coconut and the other half in cocoa powder. Keep chilled.

## Variations

- Add 60g chopped nuts to the mixture (pecans or macadamias work well), or roll rum & raisin balls in crushed nuts to coat.
- For a more decadent option, coat with melted chocolate.

## Nutrition

Contains dairy. Variation contains nuts.

## Service

Serve as individual portions or packaged up in gift bags. Rum & raisin balls keep well for at least 1 week stored chilled in an airtight container. They can also be frozen.

<b>TOTAL COST*</b>	
<b>COST PER PORTION</b>	<b>\$0.24</b>
<b>GROSS PROFIT %</b>	<b>70%</b>
<b>SALES TAX %</b>	<b>15%</b>
<b>MIN. SELLING PRICE (per portion)</b>	<b>\$0.91</b>

\*Cost based on average wholesale prices March 2016



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