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## Easy choc rum balls recipe

12/18/2003 These are AWESOME!!! My husband suggested an easier way to coat them with powdered sugar: instead of rolling them in it, put the sugar in a ziploc bag and shake. They come out perfectly with less mess to clean up! 12/16/2004 Like some other readers, I did this last year and didn't get around to rating it, probably because I agreed to make more rumballs for everyone who went gaga for these! They were easy to make.I used a small black and decker food processor for nuts, blender for vanilla wafer and Voila! very easy. I had so many requests to do more, I ran out rum, and then started using something that came in handy – Hazelnuts with Baileys, some with frangelico since I ran out of baileys in the middle of a party, Kahlua with macadamias, you name it, they all tasted good and got raves. I just chose nuts that sounded like they would go with what was in the mix to the batch, then rolled them into either plain granulated sugar, or powdered sugar with cocoa powder to separate them. Tried sprinkles, and could not get them to stick, However, I had several rum balls at the time:-)so I'll try again this year! Definatly a crowd please! 12/18/2003 Just made these to add to my holiday cookie plate. They turned out GOOD! I used a little less than 1/2 a cup capt. Morgan's spiced rum and they're tasty. They are fast and easy to make and a real audience pleaser. You won't be disappointed. TIP: use powdered sugar on your hands to help roll the balls - they roll much faster in this way. 02/02/2004 I really should have reviewed this recipe when I started using it 2 yrs. Then, I want to give it 10 stars! I do as other reviewers: powder my hands, cool the dough, and use spiced rum. I also scale the portion size to 37 (or multiples of 37), so I just need to buy a box of wafers (exactly 2 1/2 cups). For those who don't know, the quickest way to crush cakes and nuts is in a freezer ziploc with some kind of mallet (or palms). Of course, adjust the rum to taste. I still use 1/2 cup, even when I scale the recipe down! 11/13/2003 Although I have not yet tried this recipe (I plan to use this Christmas) I wanted to pass along my clue to form rum balls – I use a melon baller. It makes all rum balls the same size and saves sticky hands. Can't wait to try these!! 12/12/2006 Okay, first of all, these are RUM BALLS! If you don't like rum flavor, then this isn't the recipe you should make! I do these all of the time now, they are a staple every year. I made them with coconut rum this year and WOW! Yum! TIP: Use a spoon to drop small wads of rum ball dough onto a sheet of wax paper. Put about 2/3 cup granulated sugar in a large ziploc bag and fold down the top so you can easily the balls in it after you have rolled them. Dust your hands with powdered sugar, sprinkle one one on top of the dough balls, then start rollin'! NO MESS, well, no STICKY mess, lol. 03/18/2013 Delicious and super-light. For stickiness try cooling the mixture in the fridge for a little while before rolling them into balls. Using chunkier wafer crumbs also helps- I think these taste better with coarser crumbs because they add flavor and texture (although I've found that the finer the wafer crumbs the stronger the rum balls...). Lightly roasting walnuts (about 12 minutes at 325 degrees) before roughly chopping and adding to the mix gives greater depth of flavor – I think it complements the taste of rum and tends to soften what some consider the overwhelming alcohol component. I LOVE these and so do everyone else I know. With some beautiful packs they make lovely gifts. 01/28/2008 Excellent recipe. I did it four different ways for a big cocktail party I had. These were the tips I found the most helpful. (1) Use a food processor to crush everything. Very easy. (2) Cool the mixture for 0.5-1.0 hours to make it easier to form the balls. (3) Use a melon baller that is suggested to form balls. They come out much more uniform and it's really easy. (4) Although I followed the original recipe my favorite variations were (a) to use Oreos and Captain Morgan's Spiced Room instead (my guests also agreed this was the best); and (b) I used vanilla wafer and a vanilla brandy made by House of Grand Marnier. The brandy is called Navan and it is incredibly smooth to go down when you drink it. My wife who generally hates hard alcohol will even drink this liquor on the rocks. Granted it's not really much of a chocolate flavor but it's really great and a wonderful variation. (5) Stow the goodies in a sealed container for 4-7 days and before serving put the pastry sugar in either a ziploc or a tupperware container. Just roll the balls into the container and place them on the bowl ready to serve. This coats the balls very easily and efficiently. 04/10/2003 Oh my goodness!! I've had rum balls before, but never quite this good. I found this recipe at the last minute and found that I had no rum. With the stores all closed, I used Kahlua in 1 recipe and Ameretto in another. I got rave reviews! Thanks for my new favorite recipe. 12/28/2010 This was the worst thing I have ever done and this is the only one star bad review I have ever written. I was leary when I saw vanilla wafer as an ingredient because I didn't like using processed foods but they got such good reviews and I wanted a light chocolatey-rummy ball for the Christmas party. I like the taste of rum but these came out tasting like rum flavored dough. Not sure what the problem was because all these positive reviewers can't be wrong. 1 of 23 Chocolate Rum Balls I FootballGrl16 2 of 23 Chocolate Rum Balls Benjamin Powell 3 of 23 Chocolate Room Balls I VictoriaM 4 of 23 Chocolate Rum Balls I Kevin S S of 23 Chocolate Rum Balls I Upst8co 6 of 23 Chocolate Rum Balls I Shonda 7 of 23 Chocolate Rum Balls I JOYFULCHEER 8 of 23 Chocolate Rum Balls I Paulie 9 of 23 Chocolate Rum Balls I Allrecipes Trusted Brands 1 0 of 23 Chocolate Rum Balls I Lisa D 11 of 23 Chocolate Rum Balls I GrandmaNa 12 of 23 Chocolate Room Balls I Jenna Macfarland 13 of 23 Chocolate Rum Balls I Krista Gagean 14 of 23 Chocolate Room Balls I Alicia Anderson 15 of 23 Chocolate Rum Balls I GrandmaNa 16 of 23 Chocolate Rum Balls I Tricia 17 of 23 Chocolate Room Balls I Anonymous 18 of 23 Chocolate Rum Balls I footballgrl16 19 of 23 Chocolate Room Balls In SHORECOOK 20 of 23 Chocolate Rum Balls In Cat Crumb cake in a large bowl, coil over rum and set aside for 10 minutes to absorb. Meanwhile, combine the coffee, cocoa and water in a medium bowl then stir in condensed milk. Pour into cake crumbs and stir to combine. Roll 1 tbsp mixture into a ball and transfer to a tray. Repeat with the remaining mixture to create 48 balls. Refrigerate for 30 minutes or until firm. Put the chocolate sprinkles and coconut in a large bowl and mix until combined. Dip balls into melted chocolate to lightly coat, then snipping balls into sprinkles mixture. Return to the tray and refrigerate for 10 minutes or until chocolate sets. This post may contain affiliate links. Read the full unveiling Traditional rum balls are essential for every Christmas celebration! They are a favorite festive treats and they are so easy to make! In fact, I'm not sure why we wait until December each year to make them... they are a perfect treatment all year round! That's why you will love this simple rum balls recipe! It has only 5 ingredients! SIMPLE 5 INGREDIENT RUMBALLS RECIPE When it comes to food is simple but great taste the ideal combination. Who wants to mess with complicated when it's not needed? Not me! And this simple rum balls recipe is essentially foolproof! Although to be honest, the bulk of what we often do to keep them child-friendly, are non-alcoholic rum balls... so I guess only makes those 4 ingredient balls! Have! But for this recipe, I share my mom's traditional rum balls recipe with crushed biscuits and condensed milk. This is such an easy rum ball recipe but one our family is looking forward to making (and eating) every December! This recipe was first published here in December 2014. The printable recipe card with a FULL ingredient list and detailed instructions can be found at the bottom of this post. How to Make Room Balls There are so many rum ball variations. Some use crushed Weetbix, some use sultanas, or dip them in chocolate. I much prefer my 5 ingredient recipe, which was a traditional Rum ball recipe and family favorite growing up, just like my light chocolate slice recipe. What I should say... just like mom's recipe! The part of our family Christmas tradition as part of our spring Menu. Ingredients 1 pack sweet biscuits (E.g. Arnott's Arrowroot, Nice, etc)3 tablespoons cocoa powder1 cup shredded coconut (plus extra for rolling)1 jar of condensed milk2-3 tablespoons rum Recipe Instructions Step One – Grind biscuits using a food processor until finely crumbled. If you don't have a food processor, you can add a few at a time to a ziplock bag and smash them with a rolling pin or lollishe. This takes a little longer but it is quite easy and means no grinder to clean. I still do this most often, even if I have a food processor. It's an easy step kids will enjoy helping with as well. STEP TWO – Add dry ingredients and biscuit crumbs to large bowl and mix well. STEP THREE – Stir in condensed milk and rum until your mixture is sticky and firm (on hot days you may need to sit your mixture in the fridge briefly first). STEP FOUR – Shape the mixture into balls and roll in extra coconut to coat. They can be stored in the fridge or freezer until you are ready to serve. If you don't love rum, or if you're either pregnant or sharing with children, you can definitely skip the rum completely as they still taste amazing without it. This means they make a great lunchbox treat too and not just a Christmas just specialty! And if you want to be a little fancy, you can roll your finished rum balls into melted chocolate for extra indulgence. This is essentially how I make my no-bake choc peppermint balls, minus rum. If you try this recipe, let me know what you think! Leave a comment below or a rating and don't forget to tag me on Instagram. I would love to see! How to store Rum Balls Store your rum balls in an airtight container in the refrigerator. I prefer to keep ours in the freezer. They thaw in no time here in Queensland in summer but they also taste pretty good as a cold treat semi-frozen. This may sound strange, but when you're used to hot summers, you might appreciate almost everything chilled like we do. If you live in a cold climate, you may not even need to store your chocolate rum balls in the fridge at all, but instead, keep them in an airtight container in a cool area. FAQs & Tips A cute rum works well for rum balls. We usually use dark rum as Australian Bundaberg Rum, but these rum balls taste great with other brands as well. If it has a stronger taste, you may need a little less. Taste your blend until you find the perfect balance. You can also replace with white rum although the taste will be different. You can substitute rum for whiskey or bourbon, depending on your taste preference. Or for non-alcoholic rum balls, you can leave rum out of your recipe, or replace with vanilla essence. Rum balls can be stored in an airtight container in a cool area, such as inside the pantry. However, if you live in a warmer climate or have a warm home, a container in the refrigerator will Make sure your rum balls stick together without falling apart. Here's a totally embarrassing story for you. When I was a kid, they were always rumless balls that my parents didn't like rum (neither do I, but it's great in cooking or baking), so instead of rum balls, we referred to them as Donkey Droppings. My mother still refers to them in this way and causes a lot of confusion from someone who is not part of the family. Always good for a giggle though! Related Reading: Easy DIY Gifts Kids Can Make PIN IT! 1 pack of sweet biscuits E.g. If you don't have a food processor, you can add a few at a time to a sandwich bag and crush with a rolling pin or lollishe. Add dry ingredients and biscuit crumbs to a large bowl and mix well. Stir in condensed milk and rum until your mixture is sticky and firm (on hot days you may need to keep your mixture in the fridge short first). Shape the mixture into balls and roll in extra coconut to coat. Store in an airtight container in the refrigerator until ready to be served. A food processor will make smashing up biscuits a quick task. If you don't have one, use a sealed sandwich bag and crush 4-5 biscuits at a time using a rolling pin or lollishe. This takes a little longer but is just as effective. Leave a comment or review below and share a photo #simplifycreateinspire #simplifycreateinspire

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