



Raspberry and Coconut Chocolates

Ingredients

- 1 tin of condensed milk
- 1 sachet of raspberry jelly flavouring powder
- 1 packet of desiccated coconut (approx. 200g)
- 1 500g bar of milk chocolate
- 1 bar of raspberry flavoured chocolate

Equipment

- Mixing bowl
- Wooden spoon
- Non-stick tray
- Knife
- Chopping board
- 1 glass bowl
- 1 metal spoon
- 1 small saucepan

Method

1. Mix the desiccated coconut and raspberry jelly powder in the mixing bowl with the wooden spoon.
2. Add the condensed milk and mix well.
3. Use your hands to lift golf ball sized portions of the mixture and roll into balls (wetting your hands will help prevent the mixture from sticking to you!).
4. Place the balls onto the non-stick tray and put it in the fridge to harden.
5. While waiting, use the knife and chopping board to cut/crush the raspberry flavoured chocolate bar into small pieces to be used at the end.
6. After the balls have hardened, break the chocolate into small pieces and place in the glass bowl.
7. Place the bowl over a saucepan of hot water and stir the chocolate with the metal spoon. (Be careful not to allow the water touch the bowl or your chocolate will burn!)
8. Roll each ball into the melted chocolate and lift it out using the spoon and place back on the tray.
9. Before the chocolate hardens, sprinkle the raspberry flavoured chocolate bar over the balls to decorate.