

SPICED CHOCOLATE SNOWBALLS

Preparing Time: 20 Minutes

Cooking Time: 20 Minutes

Servings: 12

INGREDIENTS

- 30 ml cocoa powder
- Pinch of salt
- 15 ml all spice
- 175 g cake flour
- 1 egg
- 60 ml macadamia nut oil
- 65 ml milk
- 5 ml vanilla essence
- 85 ml smooth apricot jam
- 125 ml water
- 125 ml desiccated coconut

INSTRUCTIONS:

1. Preheat oven to 160°C.
2. In a small bowl combine salt, cocoa powder, and all spice.
3. Whisk egg whites until stiff peaks form.
4. In a separate large bowl whisk oil, milk, egg yolk, vanilla essence and sugar until the mixture is smooth and the sugar has dissolved.
5. Add the spice mixture to the egg mixture and combine well. Sift the flour into the egg mixture and fold gently using a whisk. Simultaneously add the whipped egg whites.
6. Divide the batter into a muffin tray and bake for 15–20 minutes or until a skewer inserted in the centre comes out clean.
7. Heat jam and water together to make a syrup.
8. Cut the snowballs in half and spread half of the ball with jam.
9. Sandwich two halves together and then dip into the warm syrup. Roll the snowballs in the coconut and leave to cool.

