

Rum Balls

Servings	Preparation Time	Cooling Time	-	-
8+ People	15 minutes	25 minutes	-	-

I got to tell you about this secret. Everyone loves these rum balls in Norway. This recipe might be a little bakers secret, but why not share it with the rest of the world. Finally you can know how to really make rum balls. So make sure when you make a cake next time. Save every “ugly” bit you cut off that are giving it a weird shape. Or maybe you want to just cut in a different shape than your forms. The leftovers I suggest you save in a plastic bag, leave them in the freezer and bring it out when you have a bag full. That is the good stuff we want for the rum balls



Ingredients

European Measurements	US Measurements
175g leftover cake residues (sponge cakes and similar sweet cakes)	6 oz. leftover cake residues (sponge cakes and similar sweet cakes)
1 dl. powdered sugar	½ cup powdered sugar
2 tbsp. raspberry jam	2 tbsp. raspberry jam
2 tbsp. baking cocoa powder	2 tbsp. baking cocoa powder
1 tbsp. vanilla	1 tbsp. vanilla
1 tbsp. rum flavoring	1 tbsp. rum flavoring
50g marzipan *optional	1.75 oz. marzipan *optional
100g chocolate (around 50% cocoa, and a chocolate for cakes)	3.5 oz. chocolate (around 50% cocoa, and a chocolate for cakes)

Directions

1. Start by melting the chocolate.
2. Next while chocolate is melting, put every ingredient except chocolate in a mixer bowl.
3. Mix it with the grinder tool for a few minutes.
4. Use a table spoon to scoop out similar portions that you roll up into a ball.
5. Dip in the chocolate and set on a tray.
6. Sprinkle sprinkles on top of the chocolate.
7. Cool for at least 30 minutes. (Until chocolate has hardened)



There's lots of delicious recipes at the website with a video showing you how to make every recipe in English. (Click to view)

