



RUMKUGEL

RUM BALLS

THE CHRISTMAS PRALINE

For about 60 biscuits you need:

- 300 g butter
- 300 g dark chocolate
- 200 g cocoa powder
- 300 g icing sugar
- 2 eggs
- 8 tablespoons of rum
- cocoa powder, chocolate sprinkles or coconut flakes

And this is how you make it:

First stir the butter until creamy. Then melt the chocolate and add it to the butter. Add the cocoa powder, the icing sugar, the eggs and the rum and let the mixture rest in the fridge for 1 hour. Afterwards form balls from the dough and roll them in the cocoa powder, chocolate sprinkles or coconut flakes.