

Spiced Chocolate Snowballs



Preparing
20 Minutes



Cooking
20 minutes



Serving
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
5ml vanilla essence
85 ml smooth apricot jam
125 ml water
125ml dessicated coconut



Method

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 fold 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 in the warm syrup. Roll the snowballs in the coconut and leave to cool.