

# City of Maple Ridge's **LET'S COOK!** FOOD PHOTO CONTEST



## **HANSEL AND GRETEL** **RUM BALLS**

### **INGREDIENTS**

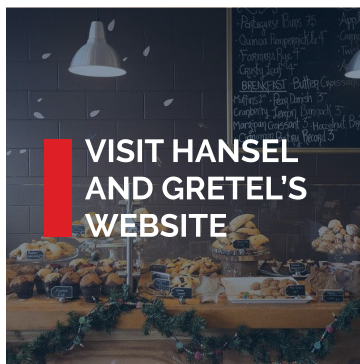
- 500g chocolate cake crumbs
- 60 ml dark rum - (recommend black spiced rum, but any rum that makes it into the bowl instead of your mouth will do.)
- 30 ml vanilla
- 45g melted dark chocolate
- 160g marzipan (if no marzipan is in your kitchen or you do not know what that even is, don't worry. Just add extra rum!)
- 300g of chocolate sprinkles (Dutch Hagelslag)

### **INSTRUCTIONS**

- Break up cake pieces with hands until smaller, then place into mixer with the marzipan and vanilla.
- Allow dough to mix with a paddle whilst slowly pouring in the rum.
- Make sure that you quality control the rum at least once during this step to ensure that it is still in top condition.
- Add the melted dark chocolate.
- Beat until mixture has become smooth and pliable before rolling into 30g balls/roughly the size of a golf ball. If it is too soft, add more melted dark chocolate to firm it up.
- Roll the balls in chocolate sprinkles and place them into small cupcake papers.
- Makes approximately 27 balls. Minus the ones you ate whilst you were making them.
- Remember to quality control the rum again. Can't let that go stale.



**RETURN TO  
CONTEST  
DETAILS &  
OTHER RECIPES**



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AND GRETEL'S  
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