

A recipe for making chocolate balls

To make chocolate balls, we need to have the following ingredients:

Biscuits, sugar, milk, dark chocolate, butter, and ground coconut. Cocoa powder is optional.

Place the biscuits into a clear plastic bag.

Crush the biscuits into small pieces.

Place the crushed biscuit into a large bowl.

Boil milk, butter, dark chocolate, sugar, and cocoa in a small pot.

Pour the batter into the large bowl with the biscuit fragments.

Mix the mixture with a spoon.

Wait for the mixture to cool down. To speed up the cooling process, you can place it in the fridge.

Use both hands to create balls from the cooled mixture.

Place coconut powder in a small bowl.

Dip and roll the chocolate balls in the coconut powder.

Place the coconut coated chocolate balls in paper bowls.

The chocolate balls are ready. It is best to store them in the fridge.

151 words (75 uniques) and 214 syllables, in total. 1.42 syllables and 4.54 letters, per word on average.

