



# Noreen's Kitchen

## Non Alcoholic Rum Balls

### Ingredients

1 chocolate fudge cake mix prepared according to package directions. Totally cooled.  
1 Cup chocolate buttercream or purchased chocolate frosting  
1 tablespoon rum extract or bakery flavoring  
1 teaspoon good quality vanilla extract  
2 cups sweetened flaked coconut

For Coating

4 cups chocolate chips  
2 tablespoon vegetable oil

### Step by Step Instructions

Combine the frosting and flavorings and extracts in mixer bowl and beat until incorporated.

Crumble cake into mixing bowl and blend until it forms a dough.

Add in coconut and blend well.

Roll mixture into 1 inch balls and place on a baking sheet.

Place rum balls into the refrigerator for at least 30 minutes to firm up before dipping.

Melt chocolate chips in a heat safe bowl, placed over a saucepan of simmering water, making sure that the water does not touch the bottom of the bowl.

Add vegetable oil to the chocolate chips and stir until melted and all the oil in incorporated.

Drop rum balls one at a time into melted chocolate, rolling to ensure complete coverage.

Place coated rum balls on to a parchment lined sheet pan.

Sprinkle tops with a bit of flaked coconut.

Place into refrigerator for at least 1 hour to allow chocolate to set.

Store in an airtight container in the refrigerator for up to 2 weeks. If you are making these in advance, you may freeze the rum balls before coating them in chocolate. Do not freeze them once they are coated or your chocolate will run when thawed.