

CHOCOLATE SNOSEBALLS



The Abominable Snowman is hosting a sponsored snowball fight high atop Mount Snosedon to bring the cash rolling in this Red Nose Day.

Help him out by making these no-cook chocolate snoseballs.



Makes 20 snoseballs

YOU'LL NEED

For the snoseballs

- 240g digestive biscuits
- 60g melted butter
- ½ cup cocoa
- 1 tin condensed milk (you won't need it all)

For the decoration

- ½ cup of icing sugar, tipped into a bowl

• MAKE THE SNOSEBALLS

1. Put the biscuits in a strong sandwich bag and gently bash them into crumbs with a rolling pin.
2. Pour the crumbs into a big mixing bowl, add the butter and cocoa and mix well with a wooden spoon.
3. Gradually add condensed milk, stirring well until you end up with a chocolatey dough. (You'll probably only need half a tin.)
4. Roll tablespoonfuls of dough into balls, put them on a plate and pop them in the fridge to set.

GET DECORATING

1. Drop one snoseball at a time into the bowl of icing sugar and gently roll it around until it's fully coated.
2. Stack them up on a plate and do your best to resist pinching one.

DOUBLE CHOC DELIGHTS

If you're feeling ambitious (and indulgent), coat each ball in melted chocolate and add a red sweet for a nose. Once they've set, add eyes and a mouth with writing icing.

GO GLUTEN-FREE

These tasty little morsels are just as delicious when made with gluten-free biscuits.