



Fiesta Choco Balls Recipe

Preparation Time	15
Cooking Time	55
Serving Size	20

Ingredients:

- 1 1/3 cup graham crackers, crushed
- 1/4 cup cocoa powder
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained
- 1/4 cup condensed milk, sweetened
- 1/4 cup all-purpose cream
- 2 Tbsp butter, melted
- 2 Tbsp sugar, white
- 2 Tbsp cashew nuts, toasted and chopped

FOR THE COATING

- 1 cup chocolate milk, bar
- 1/4 cup butter
- 1 pack mini marshmallows, optional

Preparation:

1. Combine graham cracker crumbs and cocoa. Mix with DEL MONTE Fiesta Fruit Cocktail until fruits are coated.
2. Add remaining ingredients except ingredients for coating. Mix well. Form into 1 tablespoon balls. Put in a tray and freeze for 15 minutes.
3. Coating: In a double boiler over low flame, melt chocolate with butter. Using tongs, dip each ball in chocolate and put in paper cups. Sprinkle with marshmallow if desired. Chill to set.

Chef's Tip

Chocolate burns easily, so be sure to use a double boiler. For a makeshift double boiler, place a bowl over a pot of simmering water. Make sure that the bowl does not touch the water to avoid burning the chocolate.

Lusog Notes

This dessert is a source of vitamin A that maintains eye health and helps resist infections.

Cooking Skills Needed

- Mixing
- Melting
- Draining

Cooking Tools

- Chopping Board
-

