

Chocolate Rum Balls Recipe

Ingredients

Chocolate Cake

- 2 cups all-purpose flour
- 1 ½ cups granulated sugar
- ½ cup unsweetened cocoa powder
- 1 ½ teaspoons baking soda
- ¾ teaspoon salt
- 1 ½ cups water
- ¾ cup vegetable oil
- 1 ½ teaspoons vanilla extract
- 1 ½ teaspoons white vinegar

Rum Ball Additions

- ½ cup dark spiced rum (I used Kilo Kai)
- ¼ cup sweetened condensed milk
- ¾ cup chocolate sprinkles

Instructions

Bake the Chocolate Cake

Pre heat your oven to 350 °F.

Whisk together the all-purpose flour, granulated sugar, cocoa, baking soda, and salt in a large mixing bowl.

Add in the wet ingredients, then stir until smooth.

Pour into an ungreased 9×13 pan.

Bake in the oven for 20-25 minutes or until a cake tester inserted comes out clean.

Cool in the pan completely.

Assemble the Rum Balls

Crumble up the baked cake into a medium mixing bowl.

Add in the rum and the condensed milk. Mix together until all of the ingredients are combined and the cake is now a dough that can be rolled into balls. Roll the mixture into one inch balls, then roll the balls into the chocolate sprinkles, covering them completely. Place the rum balls on a parchment lined baking sheet. Freeze them individually first, then transfer to a sealed container to keep frozen. These are best if left to sit a few days in the refrigerator if you are eating them soon, or keep them in the freezer until you are ready to eat.

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