



## Coconut Almond Balls

**Servings:** 8-10

**Prep Time:** 20min

**Cook Time:** 0

### Ingredients

- 5ml SPAR butter + more for greasing
- 12 raw almonds, chopped
- 250ml SPAR sweetened condensed milk
- 250ml SPAR desiccated coconut + more for rolling

### Directions

1. Heat the butter in a saucepan and toast the almonds until golden. Remove from saucepan and set aside.
2. Add the condensed milk and desiccated coconut to the same pan.
3. Mix well and cook over low heat for about 8 – 10 minutes until the mixture turns quite thick and starts to roll into a ball. The mixture will stick to your spatula and become difficult to stir.
4. Remove from heat and add the roasted almonds, mix them in and let the mixture cool enough for you to handle it.
5. Roll into balls. Grease your hands with a little SPAR butter to make it easier. To finish them off, roll the balls in extra coconut.
6. Transfer to an airtight container and let them cool completely. Refrigerate for up to 4 days.