



PREP: 10 min  
COOK:  
SERVES: 36-40

## Classic Queen Rum Balls

A true holiday classic, rum balls never go out of style! We've given ours the Queen touch with a hint of vanilla, orange and cinnamon for extra Christmas cheer.

### Ingredients

1 tsp Queen Vanilla Bean Paste  
1 tsp orange zest  
2 tbsp (40ml) dark rum  
1 ½ tbsp Queen Sugar Free Maple Flavoured Syrup  
1 can (395g) sweetened condensed milk  
250g plain sweet biscuits (such as Milk Arrowroot, Marie)  
1/3 cup (40g) cocoa powder, sifted  
1 cup (90g) desiccated coconut  
1/2 tsp ground cinnamon  
½ cup (45g) desiccated coconut, extra

### Method

#### STEP 1

In a small bowl, combine, Vanilla Bean Paste, orange zest, rum, Maple Flavoured Syrup and condensed milk. Set aside.

#### STEP 2

Finely crush biscuits using a food processor. Combine crushed biscuits, cocoa, cinnamon and coconut in a large bowl, mixing to combine.

#### STEP 3

Pour condensed milk mixture into biscuit mixture and mix thoroughly until mixture comes together.

#### STEP 4

Scoop heaped teaspoons of mixture and roll into balls. Roll in additional coconut and store in an airtight container in the fridge.

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