



PREP: 10 min +  
chill  
COOK:  
SERVES: 16-20

## Keto Christmas Rum Balls

Have a Keto Christmas with our delicious keto-friendly rum balls. Sugar free but still classically sweet thanks to our sugar free maple flavoured syrup.

### Ingredients

2 tbsp (20g) cocoa powder  
1 cup almond meal  
1/3 cup (55g) coconut flour  
1/2 cup (35g) shredded coconut  
1/4 cup (60ml) coconut oil, melted  
1/4 cup (60ml) rum  
1/4 cup (60ml) double/dollop thick cream (or sour cream)  
2 tsp Queen Finest Madagascar Pure Vanilla Extract  
5 tbsp (100ml/g) Sugar Free Original Maple Flavoured Syrup  
Additional shredded coconut, to roll

### Method

#### STEP 1

Combine cocoa, almond meal, coconut flour, shredded coconut in a large bowl. Mix to combine.

#### STEP 2

Add coconut oil, rum, cream, Vanilla Extract and Sugar Free Original Maple Flavoured Syrup to dry ingredients and mix to form a roll-able dough.

#### STEP 3

Roll into balls and roll in shredded coconut to coat. Chill for 30-60 minutes before enjoying!

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](https://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.