

Snowballs ... (for all)



**!!! No battle with these snowballs !!!
... they are to eat !!!**

Ingredients :

- 200 g white chocolate
- 100 g thick fresh cheese
- 100 g grated almonds
- 70 g fine granulated sugar
- 100 g grated coconuts



In a dish, put 100 g of thick fresh cheese.



Weigh the sugar (70 g) and pour it on the cheese .



Mix well.



Weigh 100 g of grated almonds.



Pour them into the dish and mix well !





Make beautiful balls rolling a bit of mixture between your well washed hands.



In order to have identical balls, use a well filled teaspoon as a measure.



Then prepare the grated coconuts.

!!! Ask an adult's help or use a micro-wave oven !!!



Heat water in a container. When the water is warm put in the container, like on the picture, a more little dish (or use a dubbel-boiler). Break the chocolate in pieces and put them in the little dish . . .

Mix . . . the chocolate is going to melt little by little.



Add a few drops of water
The chocolate has to flow !



With delicacy, dip each
mixtures's ball in
the chocolate.



Then roll it in the grated
coconuts.



Put each ball in a muffin paper. Sprinkle them with a bit of coconuts.

Put them in the fridge for several hours...

... the balls will become cold like snow !