



It's Summer, so let's make Snowballs!

One of my all time favourites, and this is the recipe passed down by my mum who would turn them out for every occasion, regardless of the time of year or weather.

Ingredients

- 10 Digestive biscuits of the larger McVitie's size.
- 6oz (170gms) of marshmallows, the larger ones, not the totty wee ones.
- 2oz (55gms) melted butter (or marg).
- 2 Heaped tablespoons of drinking chocolate
- Small tin of Condensed Milk
- 2 Heaped tablespoons of desiccated coconut plus more to roll in.

To Prepare

Put the Digestive Biscuits into a plastic bag and smash them up with a rolling pin until quite fine.

Melt the butter gently in a pan, then add the condensed milk, the drinking chocolate and the coconut.

Stir well then add the crushed biscuit. Stir again until all completely mixed.

If too moist, just add one more biscuit.

Wet your hands and cover the marshmallows with the mix. I make a disc out of the mix in my palm, then wrap it round the marshmallow.

Finally, whilst still moist, roll each in coconut, place in a small paper cup case and set aside.

Best left overnight (if you can) to dry out slightly and firm up.

If they don't keep their shape too well, they are a little too moist. Next time add another biscuit. Let it snow!