

Sept. 20, 2020 Recipes

YUM!

This recipe is from member Amy McCullough:

This is the only seemingly accurate recipe I could find. I ended up doubling it, and I used about 3/4 can of cocoa to get it silky. It really came down to consistency and flavor. I recommend serving them chilled. I'll keep searching for a recipe in English that is a little more concise.

Arrak Balls (makes approx.. 20)

100 g (7 T) butter or margarine softened

1 dl (1/2 c) sifted powdered sugar

1 tsp vanilla sugar or 1/2 tsp vanilla extract

Tablespoons sifted cocoa

Around 3 dl (1 1/4 c) cookie or cake crumbs

Arrak extract or Swedish "Punsch" liqueur to taste

Garnish:

Chocolate sprinkles or chopped toasted almonds



Beat the butter, sugar, vanilla and cocoa until light and fluffy. Stir in the crumbs. Add arrak extract to taste.

Refrigerate at least 30 minutes. Form into small round balls. Roll in chocolate sprinkles and chopped nuts. Place in small cups and refrigerate until serving time. Refrigerate leftovers.