

Nana's Chocolate Balls

Submitted by: Dianne Foster - Ontario, Canada

Preparation time
30 minutes

Cooking time
no cook or bake

Serving size
24+ balls

Ingredients:

2 cups graham wafer crumbs
1 can condensed milk
2 tbsp. butter or margarine
3 tbsp. cocoa powder

1 cup walnut crumbs or 1 cup icing sugar or 1 cup cocoa powder

This is a very versatile yummy recipe that I have loved since my grandmother made it. I have passed it on to my children and now my oldest granddaughter has helped me make this.

Instructions:

You can roll the balls in any of the last three items, mix and match or even add a surprise in the centre with a small piece of white chocolate. Kids love to roll in sparkles.

Combine the first five ingredients and mix well (I use only a wooden spoon). Chill mixture for 1 hour.

Using a teaspoon size of the mixture roll into balls (you can add the small piece of chocolate now) then roll in your favourite coating. Place balls on cookie sheet and chill. Pack in container with waxed paper between layers. Freeze up to two months. (They never make it past one week in my house, and I always double the recipe!)

Michele's Quilts

I am Michele's mom. I don't sew, not even a button if I can help it. I have been known to save repairs for when Michele comes to visit. I have been known to scotch tape or staple hems!

But, I am blessed with the most beautiful quilts, table covers, chair pads, and now a beautiful purse in our home, made for me and her Dad by our most talented daughter.

I love all our items, and rotate things around for the seasons. My only request when I ask for something, is that I can use it, wash it and never worry about it. I don't want things that are so special they have to be packed away. So when you come in our home you see Michele's beautiful items everywhere. Thank You Honey!

