

Swedish Chocolate Balls Chokladbollar

Oscar · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

30 mins

Description

They say that these Swedish chocolate balls known as chokladbollar are the first thing a Swedish child learns to make and for good reason they're easy to do there's no baking required and mixing the dough together makes for a fun activity. They sure beat snacking on a candy bar during the afternoon slump as the fats and whole grain keep you satisfied much longer while the coffee and cocoa provide the perfect pickmeup.

Ingredients

- 1 ½ cups quick-cooking rolled oats - ½ cup white sugar - 3 ½ tablespoons cocoa powder - 1 pinch kosher salt - 1 pinch cayenne pepper - ¼ cup unsalted butter
- softened - ¼ cup coconut oil
- at room temperature - 1 teaspoon vanilla extract - 2 tablespoons strong brewed coffee - ½ cup unsweetened grated coconut
- or as needed

Instructions

1. Heat a pan over medium heat and add oats. Toss and shake until fragrant and lightly toasted
2. 5 to 7 minutes. Combine sugar
3. cocoa powder
4. salt
5. cayenne
6. butter
7. coconut oil
8. vanilla extract
9. and coffee in a bowl. Add the oats and mix until thoroughly combined. Portion dough into balls using a sorbet scoop. Roll balls in grated coconut and transfer to a parchment-lined baking pan. Let them firm up in the fridge for 15 to 20 minutes. Recipe Tips Both regular coffee and espresso work here. The sugar will add some grittiness to the overall texture. For something smoother
10. cream sugar with butter first
11. or just use powdered sugar. You can store these in the refrigerator and let them sit out a bit before eating
12. so they're not completely firm.