

# Kadurei Shokolad

## Ingredients

- 200 grams dark chocolate
- 2-3 tbsp. sugar
- 180 ml. (3/4 cup) milk
- Pinch of salt
- 75 grams (1/3 cup) butter
- 1 tsp. vanilla extract
- 300 grams Kedem tea biscuits or graham crackers
- Sprinkles/ Grounded coconut



## Instructions

1. Crush crackers in a closed Ziplock bag.
2. Chop chocolate and put in a bowl with milk, salt, sugar and butter and melt together in a microwave or over a double boiler until everything is melted and smooth.
3. Add vanilla and stir.
4. Add crushed crackers and mix well.
5. Cool the mixture for 15-20 min in the freezer or 1 hour in the refrigerator.
6. Make small balls out of the mixture (A bit smaller than ping pong balls) and roll the chocolate balls with sprinkles/ grounded coconut.
7. Cool for 30 minutes in the refrigerator and serve.

## Recipe Notes

1. The chocolate balls are kept in a closed container in the refrigerator for up to 10 days.
2. You can replace dark chocolate with the same amount of milk chocolate.
3. You can replace tea biscuits with any other cookies you have at home!
4. Dairy free/ Parve version: Replace milk with any milk replacement (soy, coconut, almond etc.) and replace butter with margarine or coconut oil.
5. Gluten free version: use gluten free biscuits.
6. To upgrade, you can put a small candy inside the ball.