

Chocolate Bombs

Prep Time: 20 Minutes Ready In: 1 Hour 20 Minutes

Servings: 24

"I learned how to make this recipe in Sweden. Perfect for a skiing break with hot coffee or tea."

Ingredients:

1/2 cup margarine
1/2 cup white sugar
1 ½ cups rolled oats
2 tablespoons unsweetened cocoa powder
1 teaspoon vanilla extract
2 tablespoons cold coffee
1/2 cup pearl sugar



Directions:

1. In a large bowl, cream together the margarine and sugar until smooth. Stir in the oats, cocoa and vanilla until well blended then stir in the coffee. Roll the dough into balls slightly smaller than a ping pong ball. Pour the pearl sugar into a saucer and roll the balls in the sugar. Refrigerate cookies for at least 1 hour before serving.