

Israeli Chocolate Balls

כדורי שוקולד!

For those who don't know this Israeli delight, it's a really easy, bake-free dessert and super delicious!

Chocolate balls are as iconic as falafel in Israel, yet most tourists have never heard of them. *Kadorei shokolad*, as they are known in Hebrew, are part of the quintessential Israeli childhood. They might be ignored by culinary aficionados but insiders know that the very best are made by enthusiastic kindergarteners.

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(We can support 25 participants at \$10/person. The grant can be used to purchase virtual grocery gift cards for participants).

What will you need?

- 7 ounces (about 30) biscuits
- 3/4 cup granulated sugar
- 5 tablespoons unsweetened cocoa powder
- 7 tablespoons milk
- 1 teaspoon vanilla
- 3.5 ounces (7 tablespoons) of butter or margarine, softened
- 1/2 teaspoon cinnamon
- Dried coconut, in a bowl
- Small colored candies, in a bowl



Are we ready? Let's Cook!

- 1) Put the biscuits in a plastic or paper bag and close tightly. Using a rolling pin or meat tenderizer crush or pound the biscuits until the biscuits have the consistency of rice.
- 2) Pour the biscuits into a large bowl. Add the sugar, cocoa, and the cinnamon and mix well. Add the vanilla, softened butter, milk and stir until the batter comes together. If the mixture doesn't bind, add another tablespoon of milk.
- 3) Take a tablespoon of the batter and roll it between the hands to form a ball (it suppose to be sticky).
- 4) Coat these balls in either coconut or colored candies by rolling them from side to side. Place on a serving tray.
- 5) Let it sit in the fridge for at least 3 hours before serving.

בתאבון !