

RECIPE

Traditional Newfoundland Snowballs



Ingredients

- 3 cups coconut
- 2 ½ cups rolled oats
- ½ box chocolate cake mix
- ½ cup margarine
- 1 cup milk
- 1 cup sugar

Preparation

1. **In a saucepan gently bring to a simmer the butter, sugar and milk. Do not allow mixture to come to a boil. Once the butter is melted and the sugar dissolved, remove the saucepan from the heat.**
2. In a large bowl whisk together 2 ½ cups of the coconut (set aside ½ cup for rolling the snowballs into later), chocolate cake mix and rolled oats.
3. **Pour the cooled butter mixture over the dry ingredients and, using a wooden spoon, mix the ingredients together until well mixed.**
4. **The mixture will look gooey. Place the bowl in the fridge for 1 ½- 2 hours.**
5. Place remaining coconut into a shallow, wide-set bowl. When the mixture has had time to set, use a small scoop to scoop out equal mixtures of dough. Roll into balls. Coat balls in remaining coconut.