

Strawberry Popping Snowballs



It takes just a handful of store cupboard ingredients to bring this Christmas treat together and everyone can get involved in rolling their own snowballs. They're great for Christmas parties as there's plenty to go around. What are you waiting for?! It's snow or never....

Serves: 50

Difficulty: Easy

Prep Time: 30 minutes | Cooling Time: 1 hour +

Ingredients:

For the snowballs:

125g buttery baking spread

500g desiccated coconut

230g icing sugar

397g Carnation Fat Free Sweetened Condensed Milk

For the coating:

50g popping candy

100g [Nesquik Strawberry Milkshake Powder](#)

You will also need:

baking tray lined with non-stick baking parchment

Method:

1. Melt the buttery baking spread in a large pan over a medium heat. Once melted, remove from the heat.

2. Add the desiccated coconut, condensed milk and sugar to a large bowl and pour in the melted buttery baking spread. Give everything a good mix to fully combine.

3. Mix together the popping candy and the Nesquik and decant into a medium sized bowl. Roll the desiccated coconut mix into small balls (around the same size as a large grape) and then roll the balls in the popping candy mix.

4. Place the balls on the lined baking tray and pop in the fridge to firm up for an hour before sharing with family and friends as a special Christmas treat. Any leftovers will keep in an airtight container in the fridge for up to 3 days.

Each snowball typically contains:

Energy	Fat	Saturates	Sugars	Salt
552 kJ 132 kcal	8.0 g	6.0 g	12.3 g	0.07 g
7%	11%	30%	14%	1%

of an adults Reference Intake (RI)*

Energy per 100g: 1971 kJ / 473 kcal