



Bee's Knees Honey Rum Balls

EASY • 60 MINS

Smooth dark rum, pure Capilano honey, walnuts and coconut meld together to create a festive twist on this classic recipe that might just be, the bees knees!



SKILL LEVEL
Easy

PREP TIME
20 mins

SERVINGS
24

Ingredients

- 165g sugar-free shortbread cookies
- 160ml (2/3 cup) Capilano Honey, plus extra, to drizzle

Method

1. Line 2 baking trays with baking paper. Coarsely break the biscuits into a food processor. Add honey, apricots, walnuts and coconut. Process until well combined and mixture comes together. Transfer half the mixture to a bowl and reserve the remaining half in the food processor.

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- 100g Turkish dried apricots
- 55g (1/2 cup) walnuts
- 45g (1/2 cup) desiccated coconut, plus 5 tbsp, extra
- 1 tbsp (20ml) dark rum (optional)
- 150g dark chocolate melts
- Crushed honeycomb, to sprinkle

Used in this recipe

Method

2. Place 3 tbs extra coconut in a shallow bowl. Roll level tablespoonfuls of the honey mixture in the bowl into balls. Roll in coconut to coat. Place on 1 prepared tray. Set aside to set.
3. Add the rum and remaining extra 2 tbs coconut to the reserved honey mixture in the processor. Process until combined then roll level tablespoonfuls into balls.
4. Place chocolate melts in a small, deep microwave-safe bowl. Microwave on Medium, stirring occasionally, for 2 minutes or until melted and smooth. Use a fork to dip the rum balls, 1 at a time, in the chocolate to coat. Gently tap the fork on the side of the bowl to remove excess chocolate. Use a skewer to gently slide the ball onto remaining prepared tray. Sprinkle with a little honeycomb. Repeat with the remaining rum balls, chocolate and honeycomb. Set aside to set. Store in airtight containers in the fridge. Drizzle over extra honey to serve.
5. Tips: If you can't find plain honeycomb, trim the chocolate off honeycomb chocolate bars. Keep stored in an airtight container for up to a week (if they last that long!)

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