

# Gluten Free Chocolate Balls

Recipe By *Faigy Grossman*



Cooking and Prep:  45  
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Serves:  12

Contains: 

**Preference:** Parve

A no-bake, easy to make, great nosh to have around — if they last long enough!

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Vegan, Vegetarian,  
Pescetarian, Gluten Free

**Source:** Family Table by  
Mishpacha Magazine

## Ingredients (9)

### Main ingredients

- 2 cups crushed gluten-free ladyfinger cookies
- 1/4 cup ground coconut
- 1/4 cup ground almonds
- 1/2 cup sugar

- 2 tablespoons **Gefen Cocoa**
  - 1/2 cup water
  - 2 tablespoons oil
  - 2 ounces (57 grams) **Elite Bittersweet Chocolate**
  - ground nuts, for coating balls
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## Start Cooking

### Prepare Chocolate Balls

1. Place crushed babyfingers, coconut, and almonds in a mixing bowl.
2. Combine sugar, cocoa, and water in a small pot. Bring to a boil, stirring constantly. Remove from heat and add oil and chocolate; stir until melted. Pour mixture into crumb mixture and mix until combined.
3. Form into small balls and roll into topping of choice.

#### Variation:

Ground coconut, or melted bittersweet chocolate can be used for coating balls as well.

#### Credits

Photography: Daniel Lailah

Styling: Amit Farber