



Let's throw some sponge balls!

NIBBLEDISH CONTRIBUTOR

Ingredients

- Leftover sponge cakes
- Rum
- Melted Chocolate
- Sliced Almonds

Instructions

1. Place pieces of milk/dark/white chocolate pieces in a dish bowl and place it over a medium pot filled with water. Bring the pot over a low/medium heat and let it simmer until the chocolate has melted. After that is done, let it cool and rest at room temp while you carry on with the sponge cake.
2. Let's start getting dirty. Use your hands and meshed up all the left over sponge cake, broken pieces etc.
3. Add chocolate and then rum to your taste (!)
4. Roll them up into shape of balls.
5. Now, toast your almonds on a pan on medium heat for a few minutes until they are lightly browned. Pour them on a wide baking pan and used the back of a spoon to crushed them out.
6. Tossed the balls on the almonds to get them evenly coated.