

Carob and Ricotta Blissballs

Makes approximately 12 - 15

250 grams soft ricotta cheese, drained
2 heaped tablespoons good quality carob powder
2 heaped tablespoons honey
1/2 teaspoon vanilla extract
1 cup desiccated coconut
1 cup sultanas
1/2 cup chopped walnuts
Optional extra - 1 tablespoon brandy
Extra coconut for decorating

Using your hands, mix all ingredients together, except extra coconut. Form mixture into small balls. (size is really up to you). Then roll these balls in the additional coconut Refrigerate until firm. Make sure to keep cool before serving or they may lose their shape.