## **French Cocoa Balls**

Evelyn Day
Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Yield: 3 to 4 dozen balls

1/2 cup cocoa 2 cups sifted 10X sugar 1/2 cup sweetened condensed milk 1 1/2 teaspoons vanilla 3/4 cup finely chopped nuts In a bowl, combine the ingredients and mix well. Knead with the hands until smooth. Scrape with a butter knife.

Moisten hands slightly and roll the mixture into small balls. Roll the balls in the chopped nuts. Place the balls on a tray to dry.

Per Serving (excluding unkno items): 608 Calories; 19g Fat (25.1% calories from fat); 21g Protein; 108g Carbohydrate; Dietary Fiber; 52mg Choleste 203mg Sodium. Exchanges: Grain(Starch); 1/2 Lean Meal Fat; 5 1/2 Other Carbohydrat