

Ingredients:

For 20 balls:

2 ripe bananas
1 cup sultanas
1 cup dried apricots, diced
1 cup puffed rice
1 cup oats
1 cup desiccated coconut

For 40 Balls:

4 ripe bananas
2 cups sultanas
2 cups dried apricots, diced
2 cups puffed rice
2 cups oats
2 cups desiccated coconut

Equipment:

- Mixing bowl
- Measuring cups
- Potato masher/fork
- Wooden spoon



Method:

1. Mash peeled bananas in a bowl with a fork or potato masher
2. Add sultanas and dried apricots and mix to combine
3. Add puffed rice and oats to the mixture, and combine until you have a moist dough-like mixture
4. Shape into small balls and roll in coconut
5. Serve immediately or refrigerate for up to 3 days