

# Christmas treat- Lard balls



## Lard balls

- Typical Czech christmas treats known since the Middle Ages
- Also known as lard rounds or lard cakes
- Nuts are a common ingredient in Bohemia
- In the Moravian-Silesian Region is honey very common ingredient



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## Ingredients:

- 140 g lard (soft, at room temperature)
- 140 g powdered sugar
- 250 g plain flour
- 2 tablespoons cocoa powder
- Jam



# Instructions:

- In a bowl, mix the plain flour, powdered sugar and cocoa
- Add the lard and knead into a smooth, compact dough
- Let the dough rest in the refrigerator for approximately 10 minutes
- Shape small balls the size of a walnut from the dough
- Make a dimple in the middle of the ball and fill dimple with jam
- Preheat the oven to 160°C
- Bake for about 15–20 minutes





Per fa(c)t

