



## Ukrainian Chocolate Potatoes

### ***Ingredients***

Cookies - 300 g;  
Condensed milk - 190 g,  
Butter - 100 g;  
Cocoa powder - 2 tbsp.

### ***Method***

The butter should be soft (it is better to take it from the fridge in advance)

Crush the cookies - We use zip bags and a rolling pin; just put the cookies in a bag, close and beat well with a rolling pin (children enjoy this part). Save some for rolling the 'potatoes' in later.

Put the softened butter and condensed milk in a bowl. Using a whisk, mix them together.

Pour the cookie crumbs into the buttercream - remember to save some for rolling. Mix again until smooth. The dough for the 'potatoes' will be very thick, so it's time to use your own hands.

Mould the dough into a cake shaped like a potato, and roll well in crushed cookies or cocoa.

Put the finished cakes on parchment and put in the fridge so that the butter hardens.  
Top tip:

If you see that the dough is too thick, you can add more condensed milk.