

## Canadian Moose Farts: Easy No-Bake Cookie Balls with Chocolate, Coconut & Graham Goodness

No-Bake Moose Farts Recipe (Sweet, Chewy & Totally Canadian!)



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 can (14 oz / 300 ml) sweetened condensed milk
- 1/4 cup melted butter
- 1 tsp vanilla extract
- 1 1/2 cups dried coconut (fine or medium cut)
- 1 1/2 cups graham cracker crumbs, plus extra for rolling
- 1 1/2 cups chocolate chips

### DIRECTIONS

- 1.** Mix the Wet Ingredients: In a large mixing bowl, combine the melted butter, sweetened condensed milk, and vanilla extract until smooth.
- 2.** Add the Dry Ingredients: Stir in the graham cracker crumbs, coconut, and chocolate chips until everything is evenly combined.
- 3.** Chill the Mixture: Cover and refrigerate for 1 hour. This makes it easier to roll into balls.
- 4.** Roll the Balls: Scoop and roll into small 1 1/4-inch balls. They're rich, so smaller is better.
- 5.** Coat with Graham Cracker Crumbs: Roll each ball in the extra graham cracker crumbs to coat.
- 6.** Final Chill: Place the balls on a baking sheet and chill again until firm-about 30 minutes to an hour.
- 7.** Store: Transfer to an airtight container and refrigerate. Keeps well for up to 1 week.

### SWAPS & NOTES

Coconut : Use unsweetened if you prefer it less sweet.  
Sweetened will make it extra indulgent.

Graham Crumbs : Sub with crushed digestive biscuits or vanilla wafers in a pinch.

Chocolate Chips : Dark, milk, or even mini chips work great.

### TIPS FOR SUCCESS

Chill Time is Key : Don't skip chilling.

It prevents sticky hands and lumpy balls.

Use a Cookie Scoop : Ensures even portions and speeds up rolling.

Let Kids Help : This is a fun one to make with kids-just be prepared for a few giggles at the name!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/canadian-moose-farts-easy-no-bake-cookie-balls-with-chocolate-coconut-graham-goodness/>