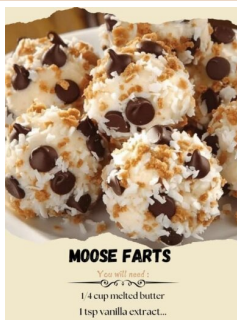


## Moose Farts Recipe: The Easy No-Bake Treat Everyone Talks About

Moose Farts Recipe: A Fun, Easy No-Bake Treat You'll Want to Keep in the Fridge



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 can sweetened condensed milk 300 ml in Canada or 14 oz in the US
- 1/4 cup melted butter
- 1 teaspoon 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. In a large bowl, whisk together the sweetened condensed milk, melted butter, and vanilla extract until smooth.
2. Stir in the dried coconut and graham cracker crumbs until fully combined.
3. Fold in the chocolate chips so they are evenly distributed throughout the mixture.
4. Cover the bowl and refrigerate for 1 to 2 hours, or until the mixture is firm enough to handle.
5. Place extra graham cracker crumbs in a shallow bowl.
6. Scoop out tablespoon-sized portions and roll them into small balls with your hands.
7. Roll each ball in the graham cracker crumbs until fully coated.
8. Arrange the balls on a parchment-lined tray.
9. Refrigerate for at least 30 minutes before serving.

### SWAPS & NOTES

Fine or medium-cut coconut both work well here, so use whichever texture you prefer.

Fine coconut gives a slightly smoother bite, while medium-cut coconut adds a little more chew.

Semi-sweet chocolate chips are a safe choice, but milk chocolate chips make the treats sweeter and a bit softer in flavor.

Mini chocolate chips can also work nicely if you want more even distribution throughout the mixture.

### TIPS FOR SUCCESS

Chilling the mixture before rolling is the key to making this recipe easy.

If the mixture is too soft, it will stick to your hands and be difficult to shape.

Give it the full chill time so it firms up properly.

If the mixture starts softening while you roll, pop it back into the refrigerator for a few minutes.

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Original recipe: <https://chefmaniac.com/moose-farts-recipe-the-easy-no-bake-treat-everyone-talks-about/>