

RUM BALLS

20 large balls

YIELD

20 minutes

PREP TIME

20 minutes

TOTAL TIME



Recipe from: www.mybakingaddition.com

INGREDIENTS

- 3 cups crushed vanilla wafers
- 3/4 cup confectioners' sugar
- 1/4 cup unsweetened cocoa powder
- 1 1/2 cups finely chopped pecans
- 1 teaspoon pure vanilla extract
- 3 tablespoons light corn syrup
- 1/2 cup spiced rum

PROCEDURE

1. In a large bowl stir together the crushed vanilla wafers, 3/4 cup confectioners' sugar, cocoa, and nuts. Drizzle in vanilla, corn syrup, and rum.
2. Scoop and shape into 1 inch balls or larger.
Recommended: about 4 teaspoons of the chocolate mixture per ball
3. Roll the balls in additional confectioners' sugar, cocoa, sprinkles or whatever strikes your fancy. Store in an airtight container in the fridge for several days to develop the flavor.