

## RUM BALLS

**YIELDS: 48 BALLS**

*Somehow I associate this recipe with the Christmas cookie swaps that a friend used to host. The fact that it has chocolate in it is no accident.*

- 2 1/4 C. Vanilla wafer crumbs
- 1 Cup finely chopped pecans
- 1/2 cup rum or bourbon
- 1 cup confectionary sugar
- 3 Tbl. cocoa
- 2 Tbl. light corn syrup

1. Vanilla wafers and pecans chopped and set aside.
2. Place remaining ingredients in blender and mix
3. Put dry ingredients with liquid from blender and mix well.
4. Hand shape into balls and roll in confectionary sugar.
5. Store in tight container.

