

Spiced Rum Balls

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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

Directions

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.

Scoop scoop and shape into 1 inch balls or larger. I used about 4 teaspoons of the chocolate mixture per ball which equaled 2 level scoops from the small OXO cookie scoop.

Roll Rum Balls in additional confectioners' sugar, cocoa, sprinkles or whatever strikes your fancy. Store in an airtight container in the refrigerator for several days to develop the flavor.