

RECIPE FOR Chocolate Rum Balls (Christmas)

- 3 1/2 cups vanilla wafer crumbs (13oz to 14oz = 3 1/2 cups of crumbs)
- 1 cup finely chopped pecans
- 1 cup confectioners sugar, ^{1/4 to 1/3} 1/4 cup unsweetened
Cocoa, ^{Just over 100ml} 1/3 cup rum, 1/3 cup corn syrup

Mix all ingredients together in large bowl.

Don't be afraid to use your hands. Roll into 1" diameter balls. Roll balls in additional confectioners sugar. Store in air tight containers.

Makes approx. 4 1/2 doz.

1) **DRY MIX** All Dry Ingredients

2) **Wet mix** All WET Ingredients XTRA 10x To Roll BALLS IN.

3) Combine wet & DRY. XTRA Rum if dough gets too dry

CREATED BY

The Albanese family