

Pecan Balls
Makes 3 dozen

Ingredients:

2 ½ cups vanilla wafers, broken into small pieces
2 tablespoons Dutch-processed cocoa powder
1 cup confectioners' sugar plus extra for dusting
1 cup ground pecans
1/3 cup dark rum
3 tablespoons light corn syrup

Directions:

In the bowl of a food processor fitted with the blade attachment, pulse together the vanilla wafer pieces, cocoa, and 1 cup confectioners' sugar.

In a large mixing bowl, combine the ground pecans, rum and corn syrup. Add the vanilla wafer mixture and continue to mix by hand until the mixture holds together and forms a dough.

Using a tablespoon, make 1-inch balls and roll in the extra powdered sugar.

Store the pecan balls in an airtight container. They are best enjoyed 4-5 days later.