



RUM BALLS

INGREDIENTS

- 2 1/2 cups crushed Vanilla wafers (about 75 wafers)
- 1 cup pecans
- 1 cup confectioners' sugar
- 2 tablespoons plus 2 teaspoons baking cocoa
- 1/4 cup rum
- 3 tablespoons honey
- 2 tablespoons water
- Additional confectioners' sugar or crushed Vanilla wafers

DIRECTIONS

TOTAL TIME: Prep/Total Time: 40 min. YIELD: 3-1/2 dozen.

1. Mix together wafer crumbs, pecans, confectioners' sugar and cocoa.
2. Combine rum, honey and water; stir into crumb mixture.
3. Shape into 1-in. balls.
4. Roll in additional confectioners' sugar or wafer crumbs.
5. Store in an airtight container.