

Classic Rum Balls

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Ingredients

- 1 cup pecans
- 2 cups Nilla wafer cookies
- 2 tablespoons cocoa powder (plus ¼ cup for rolling)
- 1/2 teaspoon kosher salt
- 1/3 cup + 2 tablespoons spiced dark rum
- 2 tablespoons honey

Directions

1. Preheat oven to 350 degrees F. Place pecans on a baking sheet and toast for about 6-8 minutes until browned and fragrant, stirring the pecans halfway through. Set aside to cool.
2. Add the cookies to the bowl of a food processor and pulse into fine crumbs; transfer to a large bowl.
3. Add the cooled, toasted pecans to bowl of the food processor and pulse into fine bits, transfer to the bowl with the cookie crumbs.
4. Sift the 1 cup powdered sugar, 2 tablespoons cocoa powder, and salt over the bowl with the cookies/pecans and whisk everything together.
5. In a small bowl or measuring cup, whisk together the rum and honey until the honey is completely dissolved; add to the bowl with the cookies/pecans and mix until combined.
6. Squeeze a bit of the mixture and if it seems a bit dry, slowly add up to 1 tablespoon of water (or more rum) so that it holds together. If you find the batter extremely sticky, you can chill it for about 20 minutes before forming the balls.
7. Add the cookies to the bowl of a food processor and pulse into fine crumbs; transfer to a large bowl.
8. Use a cookie scoop to form the mixture into 1-inch balls, rolling them in the palms of your hands.
9. Coat half the balls in the extra powdered sugar and the other half in the extra cocoa powder. For ideal flavor, transfer to the fridge for 2-3 days before serving. Re-roll in the powdered sugar to fresh up.

Credit

<https://bellyfull.net/rum-balls-recipe/>

