

Grandma McCoy's Rum Balls

adapted recipe by Laura Davidson Albachten

One 11oz package “Nilla” Wafers cookies (processed in a food processor to a powderish texture—makes about 3 cups)

4 cups finely chopped pecans (almost ground) (can also do this in a processor)

2 3/4 cups powdered sugar

Mix the powdered sugar and wafer “powder”.

Add 3 cups of the pecans (reserving the remaining 1 cup)

Mix well.

Add **5 Tablespoons cocoa powder.**

Mix well.

Dissolve together:

5 Tablespoons Karo light corn syrup

2/3 cup dark (or light) rum (or brandy or bourbon)

Then add it to the cookie/pecan/sugar mixture.

Mix well.

Shape the dough into small balls.

Roll each ball in the remaining 1 cup ground pecans that have been mixed with

½ cup superfine sugar (process regular sugar in a food processor for about 30 seconds).

Keep in a tight fitting container as these can dry out.

They taste better after a couple of days.

For Mocha Balls

Add ¼ cup instant coffee powder to the mixture (dissolve it in the liquor/corn syrup mixture first).