

Chocolate Rum Balls

Betty Muskoski

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Yield: 4 1/2 dozen

2 1/2 cups (22 ounce pkg) vanilla wafers, finely crushed

1/4 cup unsweetened cocoa powdered sugar

1 cup pecans, finely chopped

1/3 cup Karo corn syrup

1/3 cup rum

In a large bowl, mix the vanilla crumbs, cocoa, one cup of powdered sugar and the pecans.

Add the syrup and rum. Mix until well blended.

Shape into one-inch balls and roll in powdered sugar.

Store in a tightly covered container.

Bourbon or brandy can be substituted for the rum.

Per Serving (excluding unknown items): 1044 Calories; 78g Fat (75.9% calories from fat); 14g Protein; 41g Carbohydrate; 15g Dietary Fiber; 0mg Cholesterol; 58mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 14 1/2 Fat; 1 1/2 Other Carbohydrates.