

Walnut-Bourbon Balls

Betty Muskoski

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Yield: 3 1/2 dozen

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

2 tablespoons unsweetened cocoa powdered sugar

1 cup finely chopped walnuts (or 1/2 flaked coconut)

3 tablespoons corn syrup

1/4 cup bourbon

In a bowl, mix well the wafer crumbs, cocoa, one cup of powdered sugar and the nuts (or coconut).

Add the corn syrup and bourbon. Mix well.

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

Store in a tightly covered container.

The balls can be frozen with three or four balls in a sealed plastic bag. Thaw for 1/2 hour before serving.

Per Serving (excluding unknown items): 383 Calories; 3g Fat (10.0% calories from fat); 1g Protein; 58g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 121mg Sodium. Exchanges: 1/2 Fat; 4 Other Carbohydrates.