
Fruitcake Bonbons

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2 cups crumbled fruitcake

2 tablespoons milk

6 ounces chopped bittersweet chocolate

crushed gingersnaps (for rolling)

In a bowl, mash the crumbled fruitcake with the milk.

Form the mixture into one-inch balls.

In a saucepan, melt the bittersweet chocolate. Dip the balls halfway into the chocolate. and place, chocolate-side down, on parchment paper.

Chill until set.

Roll the other side in crushed gingersnaps.

Chill.

Dessert

Per Serving (excluding unknown items): 19 Calories; 1g Fat (48.6% calories from fat); 1g Protein; 1g Carbohydrate; 0g Dietary Fiber; 4mg Cholesterol; 15mg Sodium. Exchanges: 0 Non-Fat Milk; 0 Fat.