

Bourbon Balls

From marissarothkopf.substack.com

Makes about 3 dozen

What You'll Need:

11 ounces (1 box) vanilla wafers

2 tablespoons cocoa

1 cup confectioners' sugar

2 tablespoons golden syrup or corn syrup (plus more if necessary, see notes)

1 cup toasted pecans, chopped

1/2 cup bourbon

For rolling the bourbon balls:

1/4 cup confectioners' sugar

1/2 teaspoon cocoa

What You'll Do:

1. In a food processor (or in a zipper bag with a rolling pin and some pent-up feelings), pulverize the vanilla wafers until fine.
2. In a large bowl, sift together the confectioners' sugar and the cocoa. Stir in the crushed vanilla wafers, pecans, golden (or corn) syrup and the bourbon until everything is evenly moistened. Roll a test ball. Does it stick together nicely, or does it crumble too easily? If they crumble, just toss them back into the bowl, add a tablespoon more corn syrup/golden syrup and mix well. Try again. Repeat if necessary. When the mixture is just right, Goldilocks, roll it into 1" balls.
3. In a small bowl, sift together the 1/4 cup of confectioners' sugar and 1/2 teaspoon cocoa. Roll each ball into the confectioners' sugar mixture.
4. Store in an airtight tin in a cool place until ready to consume.