

Blue Talon Bistro
HOLIDAY RUM BALLS®
by Chef David Everett
(makes 3 dozen rum balls)

Ingredients

2 cup	Vanilla Wafer Crumbs
2 Tbsp	Cocoa Powder
1 cup	Powdered Sugar
1 cup	Chopped Pecans
2 Tbsp	Light Corn Syrup
1/4 cup	Dark Rum

Directions

Mix the vanilla wafer crumbs, cocoa, sugar and pecans together well.

Whisk the corn syrup and rum together until well mixed and add to the vanilla wafer mixture. Mix until all ingredients are well combined. Roll into balls and dust with additional powdered sugar.

Store rum balls in an airtight box.

©The information provided above is intended for individual, private use only. Any reproduction or commercial use of this information is strictly prohibited.

(757) 476-BLUE ~ 420 Prince George St, Williamsburg 23185 ~ bluetalonbistro.com