

No-Bake Rumballs

Rumballs are the perfect holiday treat to have on hand for the holidays, when friends and family drop in for a visit. They also make perfectly sized desserts after a large meal, or pair well with coffee or tea in the mornings. You'll appreciate the decadence, especially when you know how easy they are to make!

Ingredients:

1 ½ cups	Pecans or other finely chopped nuts, toasted if possible
1 ¼ cups	Finely crushed vanilla wafer cookies
½ cup	Confectioners sugar
¼ cup	Rum
2 Tbsp.	Cocoa powder
2 Tbsp.	Light corn syrup or honey
Various	Toppings to roll rumballs like unsweetened cocoa powder, melted dark or white chocolate, sprinkles, finely chopped nuts.

Directions:

- Finely chop the pecans and vanilla wafers, or pulse in a food processor until finely ground. Mix together in a large bowl.
- Add the confectioners sugar and cocoa powder and stir until combined.
- Add the corn syrup and rum. Mix well.
- Chill the batter for an hour.
- Roll tablespoons of dough into 1" balls
- Roll the balls in festive toppings and place in the refrigerator to set

If using chocolate for dipping, use melting chocolate combined with 1 teaspoon of shortening or butter to create a glossy look.

Makes about 40 run balls. Can be stored in a tightly sealed container for several weeks.
Preparation time = 30 minutes.

