

## Cocoa Rum Balls

Yield: 48 Rum Balls

### Ingredients:

- 1-12 ounce package vanilla wafers (such as Country Choice), crushed
- 1 ½ cups chopped nuts
- ¾ cup powdered sugar
- ¼ cup unsweetened cocoa
- ½ cup light rum
- 3 Tablespoons light corn syrup
- 1/8 cup powdered sugar

### Directions:

In a large bowl, combine vanilla wafer crumbs, chopped nuts, the ¾ cup powdered sugar, and cocoa. Mix in rum and corn syrup. Shape dough into 1-inch balls; roll in powdered sugar.

Store rum balls in an airtight container for 2 to 3 days prior to serving for best flavor. If desired, roll them again in powdered sugar before serving.

### Variations:

- Non-Alcoholic &ndash; Substitute ½ cup orange juice and 1 teaspoon grated orange peel for the rum.
- Coconut &ndash; Use coconut rum in place of the light rum, and roll in grated coconut.