

HAZELNUT RUM BALLS

SERVES: 24-30 balls

INGREDIENTS

2 cups vanilla wafer cookies, finely crushed
1 cup ground hazelnuts
1/2 cup powdered sugar
1/4 cup dark rum
3 tablespoons light corn syrup
1/4 cup unsweetened cocoa powder
Whole hazelnuts for garnish

METHOD

1. In a large mixing bowl, combine crushed vanilla wafers and ground hazelnuts.
2. Add powdered sugar and mix thoroughly.
3. In a separate small bowl, whisk together rum and corn syrup.
4. Pour liquid mixture into dry ingredients.
5. Mix until a cohesive dough forms.
6. Cover and refrigerate for 30 minutes to firm up.
7. Place cocoa powder in a shallow dish.
8. Using clean hands, roll mixture into 1-inch balls.
9. Roll each ball in cocoa powder to coat completely.
10. Press a whole hazelnut into the top of each rum ball.
11. Refrigerate for at least 1 hour before serving.
12. Store in an airtight container in the refrigerator.