

Old Timey Rum Balls or Bourbon Balls

From the Kitchen of Deep South Dish

1 cup powdered sugar
2 tablespoons of cocoa
Pinch of cayenne, *optional*
2 tablespoons of light corn syrup
1/4 to 1/3 cup of rum or bourbon
2 cups crushed vanilla wafers
1 cup finely ground nuts (pecans, almonds, walnuts or hazelnuts)
Choice of coating (below)

In a large bowl, sift together the powdered sugar, cocoa and cayenne, if using. Stir in the corn syrup and rum or bourbon and blend. Stir in the crushed Nilla wafers and nuts; mix well. Dough should be fairly stiff; add more crushed vanilla wafers if needed. Shape into balls roughly an inch in size, and roll the balls in a coating (below) as desired. Refrigerate or freeze to set. Serve at room temperature, but store leftovers in the refrigerator.

Cook's Notes: Although it is not necessary, lightly toast the nuts if desired, and allow to cool before grinding. Makes 2 to 3 dozen, depending on size. I got 24 balls about 1 to 1-1/2 inches in size. I used Hershey's cocoa, Karo light syrup and Nilla vanilla wafers.

Coatings: Use plain sifted powdered sugar, a mixture of sifted powdered sugar with cocoa, very finely minced nuts, finely crushed Nilla wafers or other finely crushed cookie or coconut. For something different, refrigerate the plain balls for 1 hour, then dip them in melted chocolate or almond bark. Decorate the tops with a pecan half, or a drizzle of white chocolate or vanilla almond bark.

Variations: Change the vanilla wafers for chocolate wafers and use extra, very finely crushed cookies to coat some of the balls; coat the remaining in plain sifted powdered sugar.

Add-ins: 1/4 cup of finely chopped, well drained, Maraschino cherries; 1/4 cup of coconut; 1 teaspoon of instant coffee alone, or with 1 tablespoon of Kahlua.

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