



Chocolate Bourbon or Rum Balls

Introduction

Chocolate bourbon or rum balls are a decadent and indulgent treat that are perfect for celebrations, holidays, or simply as a sweet pick-me-up. These no-bake delights combine rich chocolate, crushed cookies, and your choice of bourbon or rum, resulting in a flavor-packed bite-sized confection. In this article, we will delve into the detailed ingredients, preparation times, and the overall yield of this delightful recipe.

Detailed Ingredients with measures

- 1 cup of semi-sweet chocolate chips
- 1/2 cup of crushed nuts (walnuts or pecans)
- 1 cup of crushed vanilla wafers
- 1 cup of confectioners' sugar
- 1/4 cup of cocoa powder
- 1/4 cup of light corn syrup
- 1/2 cup of bourbon or rum
- 1 teaspoon of vanilla extract

Prep Time

The preparation time for this delicious chocolate bourbon or rum balls recipe is approximately 30 minutes. This includes gathering all the ingredients and combining them into a mixture ready for chilling.

Cook Time, Total Time, Yield

Since this recipe does not require baking, there is no cook time involved. The total time from start to finish, including chilling, is about 1 hour. This recipe yields approximately 24 to 30 chocolate balls, depending on how large you roll them. Enjoy these tasty treats at your next gathering or as a personal indulgence.



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Detailed Directions and Instructions

Step 1: Combine Ingredients

In a large mixing bowl, combine crushed cookies, cocoa powder, and powdered sugar together until well blended.

Step 2: Add Liquor

Pour in the bourbon or rum, and mix well. The mixture should hold together; if it's too dry, add a little bit more liquor.

Step 3: Shape the Mixture

Using your hands, take small portions of the mixture and roll them into balls about 1 inch in diameter.

Step 4: Coat the Balls

Roll each ball in additional powdered sugar or cocoa powder to coat them evenly.

Step 5: Refrigerate

Place the coated balls on a lined baking sheet and refrigerate for at least 30 minutes to firm up.

Step 6: Serve or Store

Once chilled, serve immediately or store in an airtight container in the refrigerator until ready to serve.

Notes

Note 1: Cookie Choices

You can use any type of crushed cookies, such as vanilla wafers, graham crackers, or chocolate cookies, based on your preference.

Note 2: Liquor Variations

Feel free to experiment with different liquors; both bourbon and rum complement the flavors nicely.

Note 3: Storage

These balls can be stored in the fridge for a week, or frozen for longer storage.



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Cook techniques

Click next page below