



Bourbon Ball Holiday Delights

A Sweet Little Secret

Hello, my dear. Come sit a spell. I want to share a secret with you. It is a recipe for magic. These are Bourbon Ball Holiday Delights. They are no-bake treats full of cozy flavor.

My Aunt Mabel made them every December. She would wink and say they were “for the grown-ups.” But she always let me roll them in sugar. My hands would get wonderfully sticky. I still laugh at that. What is a food tradition your family looks forward to each year?

Why We Make Them

These are more than just candy. They are tiny packages of love. You make them with your hands. You share them with people you care

about. That is why this matters. Food made with joy tastes better.

They are also a gift of time. You mix, shape, and wait. That quiet hour in the fridge is important. It lets the flavors become friends. It teaches us that good things need a little patience.

The Simple Steps

First, you crumble the vanilla wafers and pecans. A food processor does it in a flash. Doesn't that smell amazing? Like a sweet, nutty cookie. Put it all in a big bowl.

Now, stir in the snowy sugar, bourbon, syrup, and cocoa. The mix will be soft and dark. *Fun fact: the bourbon isn't just for flavor. It helps keep the balls moist and tender.* Use a big spoon. Then use your hands.

Shaping Happiness

Take a heaping spoonful of the mix. Roll it between your palms. Make a nice, round one-inch ball. This part is my favorite. It feels like playing with delicious mud-pie dough.

Then, roll each ball in regular sugar. It gives them a pretty, sparkly coat. Like a little snowball. Place them on a plate. Do you like rolling things into balls? I find it very calming.

The Flavor of Memories

Let's talk about taste. You get crumbly cookie first. Then the deep, warm notes of cocoa and bourbon. The pecan flavor comes through last. It is a cozy, grown-up taste.

But the sugar coating is the surprise. It gives a sweet crunch. That mix

of textures is wonderful. It makes you want to close your eyes and savor it. Which part do you think you'd like best: the crunch or the soft center?

See also A Festive Feast of Simmered Artichoke Hearts

A Quiet Hour

Now, the hard part. You must wait. Pop the plate in the fridge for an hour. This lets them firm up. They hold their shape better this way.

This waiting time is a gift. You can clean up. Or you can just sit and enjoy the kitchen smells. This matters because cooking isn't just about the end result. It is about the quiet moments in between.

Ready to Share

After their chill, they are ready. Serve them on a pretty plate. They are perfect with a cup of tea or coffee. People always feel special when you offer them.

My Aunt Mabel stored hers in a tin. She kept it high on a shelf. We all knew where it was. The promise of that treat made visits sweeter. What is a treat that makes you feel special?

Ingredients:

Ingredient	Amount	Notes
Vanilla wafers	2 ½ cups (6 ounces/170 grams)	
Pecans	1 cup	Toasted
Confectioners' sugar	½ cup (2 ounces/57 grams)	

Ingredient	Amount	Notes
Bourbon	6 tablespoons	
Light corn syrup	3 tablespoons	
Unsweetened cocoa powder	1 ½ tablespoons	
Granulated sugar	½ cup (3 ½ ounces/99 grams)	For rolling the balls



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Instructions

Step 1: First, let's make our crumbs. Put the vanilla wafers and toasted pecans in your food processor. Let it run for about 15 seconds. You want everything to look like fine, sandy dirt. Pour this into a big mixing bowl. Doesn't that smell amazing? It's like cookies and nuts had a party.

Step 2: Now, add the confectioners' sugar, bourbon, corn syrup, and cocoa to the bowl. Stir it all together with a big spoon. It will look a bit messy and sticky. That's perfect! The mixture should hold together when you pinch it. (A hard-learned tip: if it's too dry, add just a teaspoon more corn syrup.)

Step 3: Time to get your hands a little dirty. Scoop a heaping tablespoon of the mix. Roll it between your palms to make a one-inch ball. I still laugh at how my grandson called them "mud balls." Roll each ball in the granulated sugar until it's coated like a little snowball.

Step 4: Place your sugary balls on a plate. Now, they need a nice nap in the fridge. Let them chill for at least one hour. This helps them firm up and lets the flavors get to know each other. **What's the best part of waiting for a treat to set? Share below!** Then, they are ready to share and enjoy.

See also [Maple Pecan Christmas Pie](#)

Creative Twists

My recipes love a little change. Try these fun ideas for your next batch. **Use gingersnap cookies** instead of vanilla wafers for a spicy kick. **Roll them in crushed peppermint** for a festive, red-and-white look.

Swap the bourbon for strong coffee for a yummy mocha flavor. Which one would you try first? Comment below!

Serving & Pairing Ideas

These little delights are perfect for a sweet plate. Arrange them on a vintage cake stand. Tuck a few sprigs of rosemary around them for a pretty touch. They pair wonderfully with a cup of hot, spiced apple cider. For the grown-ups, a small glass of creamy Irish cream liqueur is just right. The flavors dance together so nicely. Which would you choose tonight?



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Keeping Your Bourbon Balls Bright

These little delights keep well. Store them in the fridge for up to two weeks. Just use a sealed container. Layer them with parchment paper between.

You can freeze them for a month, too. I freeze them on a tray first. Then I pop them into a freezer bag. This stops them from sticking together. Thaw them in the fridge overnight.

No reheating is needed. They are best served cool. I once left a plate out all night. They got a bit soft, but still tasted wonderful.

Batch cooking saves your holiday time. Make a double batch and freeze half. This matters because it gives you more time for stories and laughter. **Have you ever tried storing it this way? Share below!**

Little Fixes for Big Flavor

Is your mixture too dry? It won't hold a ball shape. Add a teaspoon more corn syrup. Mix it in with your hands. This helps everything stick together nicely.

Is the mixture too sticky? Your hands will get messy. Keep a little bowl of water nearby. Dampen your palms slightly before rolling. This makes shaping much easier.

I remember when my first batch tasted bland. The cocoa flavor was too quiet. I used a dark cocoa powder next time. It made all the difference. Why does this matter? Small fixes build your cooking confidence.

See also Festive Four-Ingredient Eggnog Salad

Getting the flavor right matters most. It turns a simple treat into a memory. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free?

A: Yes! Use gluten-free vanilla wafers. Check all your labels carefully.

Q: How far ahead can I make them?

A: They are perfect for making ahead. Make them up to three days before serving.

Q: What if I don't have bourbon?

A: You can use apple juice instead. The flavor will be different, but still sweet.

Q: Can I double the recipe?

A: Absolutely. Just mix in a very large bowl. Give everything a good stir.

Q: Any fun extra tip?

A: Try rolling them in crushed peppermint candy. *It adds a festive crunch and pretty color.* **Which tip will you try first?**

From My Kitchen to Yours

I hope you enjoy making these. I love sharing these old recipes. They are like little bites of holiday cheer.

Please tell me all about your kitchen adventures. I read every comment with a cup of tea. **Have you tried this recipe?** Let me know how it went in your home.

Happy cooking!
—Elowen Thorn.



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Bourbon Ball Holiday Delights

Author: Elowen Thorn

Cooking Method:[No-Bake](#)

Cuisine:[American](#)



Courses:[Dessert](#)

Difficulty: **Beginner**

Prep time: **20 minutes**

Cook time: **minutes**

Chill time:**1 hour**

Total time: **1 hour 20 minutes**

Servings: **24 servings**

Calories: **120 kcal**

Best Season:**Summer**

Description

Classic, no-bake holiday treats featuring bourbon, pecans, and vanilla

wafers, rolled in sugar for a festive delight.

Ingredients

- 2 1/2 cups (6 ounces/170 grams) vanilla wafers
- 1 cup pecans, toasted
- 1/2 cup (2 ounces/57 grams) confectioners' sugar
- 6 tablespoons bourbon
- 3 tablespoons light corn syrup
- 1 1/2 tablespoons unsweetened cocoa powder
- 1/2 cup (3 1/2 ounces/99 grams) granulated sugar

Instructions

1. Process vanilla wafers and pecans in food processor until finely ground, about 15 seconds. Transfer to large bowl. Stir in confectioners' sugar, bourbon, corn syrup, and cocoa.
2. Working with 1 heaping tablespoon at a time, shape mixture into 1-inch balls and roll in granulated sugar. Transfer balls to large plate and refrigerate until firm, at least 1 hour. Serve.

Notes

For best results, ensure the mixture is well combined. If too sticky, chill for 15-20 minutes before shaping. Store in an airtight container in the refrigerator.

Keywords: Bourbon Balls, Holiday, No-Bake, Dessert, Candy