



Spiced Rum Gingerbread Snowballs

A Cozy Kitchen Memory

I first made these snowballs with my grandson, Leo. He was seven. We got powdered sugar everywhere. It looked like a tiny blizzard hit my kitchen.

I still laugh at that. Cooking with someone you love is the best part. The mess just means you had fun. What's your favorite kitchen memory with family?

Why These Little Balls Matter

These are more than a treat. They are a tiny holiday hug. You make

them with your hands. That time and care is a gift.

Sharing food you made yourself shows love. It says, "I thought of you." That is why this matters. It connects us.

The Magic of the Ingredients

Let's talk about the ginger and rum. The ginger gives a warm, spicy kick. The rum adds a deep, cozy flavor. Doesn't that smell amazing when you mix it?

The pecans and cookies make a sweet, nutty base. It all holds together like magic. *Fun fact: Vanilla wafers have been a baker's secret for decades. They make things so easy!*

Let's Get Rolling

This part is fun. Get your whole hand in the bowl. The mix will feel a bit sticky. That's okay. Roll each ball gently between your palms.

Then, roll them in the sugar dish. They look like little snowy planets. Do you like rolling dough, or is the mixing your favorite part?

A Lesson in Patience

You must wait an hour. I know, it's hard! But this wait is important. It lets the flavors get to know each other. The balls firm up perfectly.

This teaches us a good lesson. Some of the best things need a little time. The waiting makes the first bite even sweeter.

Your Turn to Share

Now you have a plate of sweet, spiced snowballs. They keep for a week. But they never last that long at my house!

Will you share them with friends or keep them all for yourself? Tell me, what holiday treat makes your home smell like joy?

See also Circus Animal Christmas Fudge

Ingredients:

Ingredient	Amount	Notes
Granulated sugar	1 cup	For rolling
Vanilla wafer cookies	5 cups (12 oz / 340g)	
Pecans	1 ¼ cups	Toasted
Crystallized ginger	6 tablespoons	Chopped
Confectioners' sugar	1 cup (4 oz / 113g)	
Dark rum	6 tablespoons	
Light corn syrup	¼ cup	
Salt	⅛ teaspoon	



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Instructions

Step 1: First, pour your cup of granulated sugar into a shallow dish. Set it aside for later. Now, let's make our cookie crumbs. Put the vanilla wafers, toasted pecans, and chopped ginger in your food processor. Give it a good whirl until it looks like fine sand. Doesn't that smell amazing? It reminds me of my own grandma's kitchen. (A hard-learned tip: pulse the machine so you don't overdo it!)

Step 2: Dump those lovely crumbs into a big mixing bowl. Add the confectioners' sugar, dark rum, corn syrup, and that tiny pinch of salt. Now, stir it all together. It will seem dry at first, but keep mixing. The syrup and rum will work their magic. Soon, you'll have a dough you can squeeze. What kitchen tool is best for mixing this sticky dough? Share below!

Step 3: Time to get your hands dusty. Scoop out about a tablespoon of dough. Roll it between your palms to make a neat little ball. I still laugh at the lopsided ones I made as a girl. Now, roll each ball in that dish of granulated sugar you set aside. The sugar gives them a pretty, sparkly coat. Place each finished snowball on a plate.

Step 4: Your snowballs need a nice nap in the fridge. Let them chill for at least one hour. This helps them firm up perfectly. Then, they are ready to share! You can keep them happy in the fridge for a whole week. I always sneak one before dinner.

Creative Twists

These little snowballs love to play dress-up. Try rolling them in powdered sugar for a frosty look. For a cozy flavor, add a pinch of

cinnamon to the cookie crumbs. If you don't have rum, use strong brewed tea instead. It's still delicious. Which one would you try first? Comment below!

See also Yuletide Panda Mushroom Chicken Feast

Serving & Pairing Ideas

Arrange your snowballs on a vintage plate for a special touch. They pair wonderfully with a cup of spiced hot chocolate. For a grown-up drink, a small glass of sherry is a nice match. For the kids, try sparkling apple cider. The bubbles are so fun. Which would you choose tonight?



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Keeping Your Snowballs Perfect

These rum balls love the cold. Keep them in the fridge for a week. They stay firm and tasty. You can also freeze them for a month. Just layer them between parchment paper in a tin.

No reheating is needed. They are a perfect make-ahead treat. I always make a double batch. It saves so much time during the busy holidays. My first batch ever was a gift for neighbors.

I forgot to label the freezer bag. My grandson thought they were frozen cookie dough. Batch cooking means more time for stories and laughter. That is what matters most. **Have you ever tried storing it this way? Share below!**

Little Fixes for Big Flavor

Is your mixture too dry? It won't stick together. Add a teaspoon of rum or corn syrup. Is it too sticky to roll? Chill it for twenty minutes first. This makes shaping so much easier.

The sugar coating not sticking? Roll the balls while your hands are slightly damp. I once used only powdered sugar for coating. They looked a bit ghostly. Granulated sugar gives that pretty, snowy sparkle.

Fixing small problems builds your kitchen confidence. You learn by doing. Getting the texture right also makes the flavor shine. Every bite will be perfect. **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 one week before serving.

See also Spiced Cranberry Pecan Holiday Cake

Q: What if I don't have rum? A: Use apple juice or strong brewed tea. The spice will still be lovely.

Q: Can I make a smaller batch? A: Absolutely. Just cut all the ingredients in half. It works beautifully.

Q: Any special tip? A: Toast your pecans. It makes the flavor warm and cozy. *Fun fact: Toasting nuts releases their natural oils for better taste.* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these spiced snowballs. They always remind me of snowy afternoons. The kitchen fills with the smell of ginger and joy. I would love to hear about your baking adventures.

Please tell me all about it in the comments. Sharing recipes is how we share our hearts. **Have you tried this recipe?** Happy cooking!

—Elowen Thorn.



**SPICED RUM
GINGERBREAD
SNOWBALLS**

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Cooking Method:[No-Bake](#)



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Cuisine:[American](#)



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Courses: [Dessert Snack](#)

Difficulty: **Beginner**



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Prep time: **25 minutes**

Cook time: **minutes**



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Rest time: **1 hour**

Total time: **1 hour 25 minutes**



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Servings: **36 balls**

Calories: **110 kcal**

Best Season: **Summer**

Description

These festive Ginger Rum Balls are a no-bake holiday treat, combining

spiced rum, crystallized ginger, and toasted pecans for a rich, flavorful bite.

Ingredients

- ▢ 1 cup granulated sugar
- ▢ 5 cups (12 ounces/340 grams) vanilla wafer cookies
- ▢ 1 ¼ cups pecans, toasted
- ▢ 6 tablespoons chopped crystallized ginger
- ▢ 1 cup (4 ounces/113 grams) confectioners' sugar
- ▢ 6 tablespoons dark rum
- ▢ ¼ cup light corn syrup
- ▢ ⅛ teaspoon salt

Instructions

1. Place granulated sugar in shallow dish. Process cookies, pecans, and ginger in food processor until finely ground, about 20 seconds. Transfer to large bowl.
2. Stir in confectioners' sugar, rum, corn syrup, and salt until fully combined.
3. Working with 1 tablespoon at a time, shape mixture into balls. Transfer balls to dish with granulated sugar and roll to evenly coat; transfer to large plate.
4. Refrigerate rum balls until firm, at least 1 hour. Serve. (Rum balls can be refrigerated for up to 1 week.)

Notes

For a non-alcoholic version, you can substitute the rum with apple

juice or ginger ale, though the flavor profile will change.

Keywords: Rum Balls, Gingerbread, Snowballs, Holiday, No-Bake, Dessert