

Bourbon Balls

Ingredients

- 1 cup pecans
- $\frac{3}{4}$ cup bourbon, divided
- 2 cups Nilla Wafers crumbs
- $\frac{1}{2}$ cup Dutch-process cocoa powder, divided
- $\frac{1}{2}$ cup confectioners' sugar, divided
- $\frac{1}{4}$ cup light corn syrup

Directions

- Pour the bourbon over the pecans, then leave the bowl alone (in some sort of airtight container, such as covered in plastic wrap) until the pecans have absorbed a good amount of the bourbon, which will take about 2-3 hours. Drain off and reserve the bourbon.
- Heat the oven to 325°. Put the pecans on a baking sheet (spread out, of course) for 12 to 15 minutes, toasting them a bit. After they cool down, chop them. Don't turn them into a powder... you want them to provide some texture. Set them aside.
- In a large bowl, combine these things: pecans, wafer crumbs, $\frac{1}{4}$ cup cocoa powder, $\frac{1}{4}$ cup confectioners' sugar, corn syrup, and the reserved bourbon. Stir it all up into a smooth dough.
- Roll (lightly press) this dough into $\frac{3}{4}$ -inch balls (each about a heaping tablespoon).
- Get a different bowl and mix together the rest of the cocoa powder and the confectioners' sugar (i.e., $\frac{1}{4}$ cup each).
- Line a rimmed baking sheet with parchment.
- Each of the balls gets coated in the powder-sugar stuff, then put it on the sheet.
- Cover up the sheet and let them chill until they firm up, which usually takes a couple of hours.

That's it. They're ready to eat.