

Rum Balls - Cooks

<https://www.cookscountry.com/recipes/10296-rum-balls>

Why This Recipe Works: Rum balls are boozy no-bake confections made by combining crushed cookies with rum and a binder. For the cookie base, we chose ground vanilla wafers for their straightforward sweet flavor. Toasted pecans added nutty depth. Light corn syrup was our favorite binder: it held the treats together without adding unwanted flavors. And for the namesake booze component, we found that dark rum gave the balls a bold molasses-y kick that we preferred to the golden-rum and spiced-rum versions we tried (but either kind of rum can be used). A quick roll in granulated sugar gave the rum balls a holiday-ready look.

1 cup granulated sugar
5 cups (12 ounces) vanilla wafer cookies
1 ¼ cups pecans, toasted
1 cup (4 ounces) confectioners' sugar
6 tablespoons dark rum
¼ cup light corn syrup
⅛ teaspoon salt

This recipe was developed using a 12-ounce box of vanilla wafers, but the cookies are also available in 11-ounce boxes. If all you can find is an 11-ounce box, there's no need to buy a second box to make up the extra ounce; just make the balls with 11 ounces of cookies. We prefer the bold flavor of dark rum here, but you can substitute golden or spiced rum, if desired.

1. Place granulated sugar in shallow dish. Process cookies and pecans in food processor until finely ground. Transfer to large bowl. Stir in confectioners' sugar*, rum, corn syrup, and salt until fully combined. (*add confectioners' sugar to the food processor bowl of nuts and cookies after the nuts and cookies are finely ground to easily mix in the confectioners' sugar)
2. Working with 1 tablespoon (or less) at a time, shape mixture into balls. Transfer balls to dish with granulated sugar and roll to evenly coat; transfer to large plate. Refrigerate rum balls until firm, at least 1 hour. Serve. (Rum balls can be refrigerated for up to 1 week.)

Chocolate Rum Balls

Substitute 5 cups (12 oz) chocolate wafer cookies for vanilla wafer cookies

Ginger Rum Balls

Process 6 Tbs chopped crystallized ginger with vanilla wafers and toasted pecans

Coconut Rum Balls

Substitute ½ cup confectioners' sugar for granulated sugar*, 1.5 cups sweetened shredded coconut for pecans, and coconut rum for dark rum (*I rolled them in granulated sugar). **Next time, toast the coconut before putting it in food processor so they are more flavorful and crisper, then process them into smaller bits before adding the cookies. (The untoasted coconut didn't break into very fine pieces when they were added to the food processor after the cookies were ground up the last time, I made them.)

Non-Alcoholic Rum Balls

Substitute ¼ cup root beer and 1 TBS vanilla extract for rum