

# Rum Balls



Carol contributed this oh-so-yummy recipe for Rum Balls.

Careful you don't get into the rum while you're waiting for the chocolate chips to melt – and crushing the vanilla wafers is a great way to relieve some of that pre-holiday stress!

*Dione*

## Ingredients:

- 1 box Vanilla Wafers, crushed fine (2 ½ c crushed)
- 1 c chocolate chips (melted)
- ½ c fruit sugar
- ½ c rum (NOT rum flavouring – the real thing!)
- 2 T corn syrup
- ¼ c very finely crushed walnuts

## Instructions:

Melt chips in a saucepan over low heat. Stir in rest of ingredients. Cool until it will form balls\*. Roll in extra fruit sugar.

\* If dough is really soft (because you ate too many of the Vanilla Wafers while the chocolate chips were melting and/or because your kids got there first 😊), stir in ½ to ¾ cups fine graham crackers crumbs.