

WALNUT BOURBON BALLS

INGREDIENTS:

- 2 ½ cups finely crushed vanilla wafers, about 5 dozen
- 2 Tbsp cocoa
- 2 cups confectioners sugar (1 cup sifted, 1 cup unsifted)
- 1 cup ground walnuts, or walnuts and coconut flakes
- 3 Tbsp corn syrup
- ¼ cup brewed coffee, cold or cooled to room temperature
- ½ tsp LorAnn Bourbon Super-Strength Flavor



DIRECTIONS:

1. Mix together crumbs, cocoa, sugar, and walnuts until well combined.
2. Add corn syrup, coffee, and LorAnn Bourbon Flavor and mix well.
3. Shape into one-inch balls.
4. Roll the balls in powdered sugar.
5. Store in covered container or serve.