

## **POLISH BOURBON PECAN BALLS**

2 1/2 C. Vanilla Wafers (finely crushed)  
2 Tbsp. Unsweetened Cocoa Powder  
1 Cup Chopped Pecans  
1 Cup Confectioner's Sugar  
3 Tbsp. Light Karo syrup  
1/4 Cups Bourbon  
2 Cups Confectioner's Sugar

Mix vanilla wafers, cocoa, sugar, and pecans in a mixer until blended completely. Add corn syrup and bourbon mix until it is all incorporated.

Form 1 inch balls onto a cookie sheet. Roll prepared pecan balls into the reserve confectioner's sugar! Store in air tight container up to 6 weeks. Makes approximately 3 dozen. The longer you store them the better they ferment and taste.