

Rum BALLS (Adapted from a 1970's
BACARDI RUM Recipe)

2 Cups finely CRUSHED VANILLA WAFERS

1/4 C DARK RUM

1/4 C HONEY

2 C finely ground WALNUTS

Confectioner's sugar for dusting

Combine wafer CRUMBS, rum, honey and walnuts.
in Medium bowl until thoroughly blended. Shape
into balls about 3/4-1" wide. Dust with sugar.

Place in candy size paper cups yield 30-35 pcs

MAY freeze, do not dust until
defrosted.

Can be stored in an airtight
container at room temp for
up to 5 days. May RENEW
with dusting

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The Greens
Shipyard
H.H.I

