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Captain’s Christmas Balls



Ingredients

12 tbsp dark chocolate chips
3 tbsp corn syrup
7 tbsp white sugar
2 1/2 cups crushed vanilla wafers
1/2 cup Dark Rum
10 tbsp chopped walnuts
4 tbsp ground walnuts
4 tbsp confectioners' sugar

Preparation

1. In a double boiler over a medium heat melt the chocolate chips until smooth, and then mix in the corn syrup, sugar and rum and combine well.
2. Mix in the vanilla wafers and nuts, cover the bowl and refrigerate until the mixture is set and firm.
3. Remove the chocolate mixture from the fridge and roll the mixture into bite-sized chocolate balls.
4. Combine the confectioners' sugar and ground walnuts and roll the chocolate balls in this mixture.
5. Store the balls in a covered container for a week before serving to blend the flavours.
6.
7.

Cooks Note