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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
