



Morrison's Famous Christmas Rum Balls

Ingredients

12 oz. semi-sweet chocolate chips
8 cups vanilla wafers (finely crushed)
2 cups pecans (finely chopped)
3 cups icing sugar
1/2 cup almond paste
1 cup sour cream
1 1/2 cups white rum
1 1/2 cups melted butter
2/3 cup coca
Pinch of salt
Chocolate shot or sprinkles
Wax paper (Reynolds)

Method

1. Melt chocolate chips and combine with sour cream, almond paste and salt. Cream well and set aside.
2. In a separate bowl, combine wafers and the rest of the ingredients except the chocolate sprinkles. Mix until it holds its' shape.
3. Add chocolate-sour cream mixture and knead with hands until blended and soft.
4. Refrigerate until firm enough to form small balls in your hand, yet soft enough to pick up the chocolate sprinkles.
5. Take tablespoons of the mixture and form into balls. Roll balls in chocolate sprinkles and place on trays lined with waxed paper to harden overnight in the refrigerator.

6. Next day, place them in tins and refrigerate.
7. It takes two weeks to mature. These must be refrigerated. Can be frozen before giving them away as gifts.

To melt chocolate, microwave one ounce square in its paper wrapper or on a dish at 50 percent power for 1 ½ minutes.