

Brandy Balls

Ingredients

- 3½ cups vanilla wafer cookies (250g)
- 1¼ cup pecans or walnuts (135g)
- 1 cup powdered sugar (120g)
- 2 Tbsp cocoa powder
- ½ tsp salt
- ⅓ cup French brandy (80mL)
- 2 Tbsp honey



Preparation

1. In the bowl of a food processor, add the vanilla wafer cookies
2. Process for about 10-15 seconds, breaking up any large pieces until fine crumbs form
3. Transfer them to a large bowl
4. Place the pecans in the bowl of the food processor
5. Pulse 8-10 times until the pecans are finely chopped
6. Transfer to the large bowl with the vanilla wafer crumbs
7. To the cookie mixture, sift the sugar, cocoa powder, and salt over top
8. In a small bowl, whisk together the brandy and honey until combined
9. Add the rum mixture to the dry ingredients and mix with a spatula until the mixture is moistened evenly and holds together when squeezed
10. If there's any dry pocket, just pour in a splash of brandy and mix
11. Use a tablespoon to scoop out enough of the mixture to make a ball that's just over an inch in diameter
12. Roll in the palms of your clean hands to make a smooth ball
13. Repeat with the remaining mixture
14. Roll the brandy balls in more powdered sugar, cocoa powder, wafer crumbs, or finely chopped pecans to coat
15. Brandy balls can be stored in an airtight container for up to 2 weeks or frozen for up to 3 months
16. They taste better after aging for a few days

Notes:

- **If you don't have a food processor:** You can crush the wafers in a zip-top plastic bag using a rolling pin. The pecans can be finely chopped by hand.
- **If the dough has dry pockets:** Add an additional splash of brandy and continue mixing until the dough holds together when squeezed.
- **Use a cookie scoop:** To quickly form equal-sized balls, use a small cookie scoop to portion the dough. A #60 scoop (about 1 tablespoon volume) works well.
- **Roll the balls in a coating immediately:** The coating adds flavor and visual interest and prevents the balls from sticking together when stored. It's also important to coat them immediately so the coating sticks to the balls.