



## Bowdoin Rum Balls

Yield: 24 balls

12 oz.	Vanilla Wafers, crushed
$\frac{3}{4}$ c.	Confectioner's Sugar
1 $\frac{1}{2}$ c.	Walnuts
$\frac{1}{4}$ c.	Cocoa Powder
3 Tbsp.	Corn Syrup
$\frac{1}{2}$ c.	Dark Rum

1. Put first four ingredients in food processor and process until well combined and finely chopped.
2. Add corn syrup and rum. Mix well.
3. Scoop out uniform amounts using tablespoon or small hand scoop. Roll into balls and roll in granulated or confectioner's sugar.

\*These cookies freeze well.