

RUM BALLS

These are the best rumballs I've ever had. Feel free to coat them in chocolate sprinkles after if you wish (I usually don't bother... too much work).

Ingredients:

- 1 cup icing sugar
- 1 cup almonds shavings
- 1 cup unsweetened coconut
- 3 ounces unsweetened baker's chocolate
- 2 teaspoons vanilla
- 1/2 cup Captain Morgan spiced rum



Instructions:

- (1) Blend almond shavings to powder and grate the baker's¹ chocolate.
- (2) Mix all dry ingredients and vanilla thoroughly in a bowl. Slowly add rum² until desired consistency is achieved. I usually find this is just a touch less than 1/2 cup does the trick. The "desired consistency" I am talking about is such that after freezing the mixture for about 30 minutes, it is possible to form the mixture into balls by pressing it together tightly.
- (3) Keep rum balls in the freezer for ideal taste!

¹Baker's chocolate is unsweetened and is (usually) dairy free. You should find it in the, get this, baking section of the store.

²Often rum balls call for dark rum, which I don't much care for. I think the spiced works much better