

## Bourbon Balls II

 Vegetarian  Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



33 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

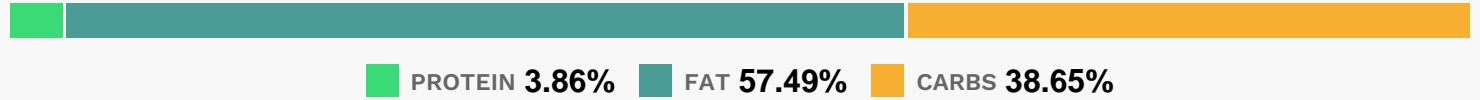
- 0.3 cup bourbon
- 0.3 cup powdered sugar for decoration
- 1.5 teaspoons plus light
- 1 cup pecans chopped
- 2 teaspoons cocoa powder unsweetened
- 1 cup vanilla wafers

### Equipment

## Directions

- Combine wafer crumbs, finely chopped pecans, 1 cup confectioners' sugar and cocoa.
- Blend the bourbon and the corn syrup together.
- Add the crumb mixture and mix well. Shape into 1 inch balls and roll in confectioners' sugar. Refrigerate.

## Nutrition Facts



## Properties

Glycemic Index:2.52, Glycemic Load:1.32, Inflammation Score:-1, Nutrition Score:0.65086955593332%

## Flavonoids

Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg Delphinidin: 0.17mg, Delphinidin: 0.17mg, Delphinidin: 0.17mg, Delphinidin: 0.17mg Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg Epicatechin: 0.1mg, Epicatechin: 0.1mg, Epicatechin: 0.1mg, Epicatechin: 0.1mg Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg

## Nutrients (% of daily need)

Calories: 33.39kcal (1.67%), Fat: 2.04g (3.14%), Saturated Fat: 0.27g (1.71%), Carbohydrates: 3.09g (1.03%), Net Carbohydrates: 2.82g (1.03%), Sugar: 1.87g (2.08%), Cholesterol: 0.02mg (0.01%), Sodium: 9.44mg (0.41%), Alcohol: 0.42g (100%), Alcohol %: 7.56% (100%), Protein: 0.31g (0.62%), Manganese: 0.1mg (5.2%), Vitamin B1: 0.02mg (1.66%), Copper: 0.03mg (1.46%), Fiber: 0.27g (1.06%)