



Cherry Bourbon Balls

 Dairy Free

READY IN



30 min.

SERVINGS



48

CALORIES



99 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.5 cup bourbon
- ☐ 24 candied cherries halved
- ☐ 0.5 cup confectioners' sugar
- ☐ 0.3 cup plus
- ☐ 1 cup semi chocolate chips
- ☐ 3 cups vanilla wafers crushed
- ☐ 1.5 cups ground walnuts

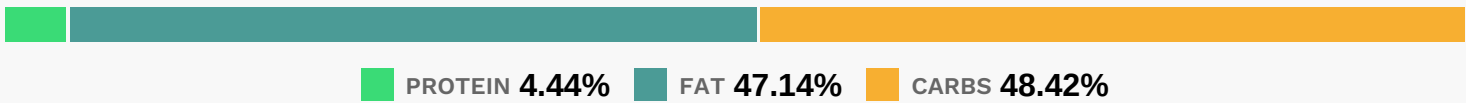
Equipment

- ☐ bowl
- ☐ oven
- ☐ double boiler
- ☐ microwave

Directions

- ☐ In the microwave oven or over a double boiler, melt chocolate chips, stirring occasionally until smooth.
- ☐ Remove from heat and stir in the bourbon and corn syrup.
- ☐ In a medium bowl, toss together the crushed vanilla wafers and ground walnuts.
- ☐ Pour the chocolate mixture over the crumbs in the bowl and blend well using your hands. Shape into 1 inch balls and press a cherry half into the center of each one.
- ☐ Roll each cookie in confectioners' sugar to coat.
- ☐ Store in an airtight tin for at least a week before serving.

Nutrition Facts



Properties

Glycemic Index:2.73, Glycemic Load:4.11, Inflammation Score:-1, Nutrition Score:1.675217403018%

Flavonoids

Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg

Nutrients (% of daily need)

Calories: 99.25kcal (4.96%), Fat: 5.03g (7.73%), Saturated Fat: 1.44g (9.01%), Carbohydrates: 11.61g (3.87%), Net Carbohydrates: 10.95g (3.98%), Sugar: 7.16g (7.96%), Cholesterol: 0.29mg (0.1%), Sodium: 29.24mg (1.27%), Alcohol: 0.83g (100%), Alcohol %: 4.85% (100%), Caffeine: 3.22mg (1.08%), Protein: 1.07g (2.13%), Manganese: 0.17mg (8.75%), Copper: 0.11mg (5.28%), Magnesium: 12.39mg (3.1%), Vitamin B1: 0.04mg (2.92%), Fiber: 0.66g (2.64%), Phosphorus: 25.39mg (2.54%), Folate: 9.63µg (2.41%), Iron: 0.35mg (1.92%), Zinc: 0.22mg (1.48%), Vitamin B2: 0.02mg (1.38%), Vitamin B3: 0.25mg (1.26%), Potassium: 43.25mg (1.24%), Vitamin B6: 0.02mg (1.05%)