

Brandy Balls



We don't know whether this recipe originated in Germany or not, but Grandma and the Block family were very fond of them. They made their appearance every Christmas, along with all the other Holiday cookies, and didn't last very long. These need no baking.



2 ½ C. crushed vanilla wafers (1 box)

1 C. walnuts

1 cup powdered sugar

3 T light corn syrup

1/3 C. brandy

3 T powdered cocoa

Powdered sugar

(There are two good ways to crush the vanilla wafers; put them in a food processor or blender, or put them into a zip-lock bag and crush them with a rolling pin.)



1. Put the crushed cookies, nuts, and cocoa, into a mixing bowl and mix well.



2. Add brandy and corn syrup and mix well again. (An electric mixer with a paddle, if you have one, will be a great help. We feel sure that before electric mixers were in common use, people such as Grandma Block used their hands to mix this stiff dough.)



3. Make 1-inch marble-like balls of dough in your palms and roll in powdered sugar that you have placed in a large bowl. Keep the brandy balls in a tightly covered container. This will keep them fresh for at least a few weeks.. They freeze well indefinitely.