

SOME

KITCHEN STORIES

fiction + food

Five Minute Bourbon Balls

source: sprinklebakes.com | Makes 1 1/2 dozen

INGREDIENTS

1/2 cup/ 4 oz. semisweet chocolate chips
2 tablespoons/ 43 g honey
1 1/2 cups finely ground vanilla wafers (such as Nilla Wafers)
1 1/2 cups/ 155g ground walnuts
3 tablespoons/ 45 ml bourbon whiskey (I used Wild Turkey Kentucky Bourbon)

DIRECTIONS

Pour 1/2 cup of the ground walnuts in a small bowl and set aside for later use.

Mix chocolate chips and honey in a 1 1/2 quart microwaveable bowl. Heat in the microwave at full power 1-2 minutes, until the mixture can be stirred smooth with no lumps remaining.

Stir in ground vanilla wafers, walnuts and whiskey. Stir; mixture should be quite thick. Scoop out mixture by the level tablespoons and roll into balls. Roll in reserved 1/2 cup of ground walnuts. Store tightly in a covered container. Flavor will fully develop over four days. Stored properly, these will keep up to 4 weeks.

Note: If you don't have a microwave, you can melt the chocolate and honey over medium-low heat in a saucepan. This may take a little longer (you'll have to abandon the 5 minute moniker) but it'll be worth the time and effort!