

Yum Balls

Who wouldn't want to eat a boozy bite-sized ball of chocolate? Not me, that's for sure. I look forward to making (and eating) Yum Balls all year long. Today's newsletter is a twofer...you can thank the twits at Nabisco for that. As I recently explained in an Instagram post, those geniuses decided to do away with Nilla Wafers, an integral component of this recipe. Clearly they had never eaten a Yum Ball. Well, I wasn't going to let a bunch of suits mess with my holiday traditions, so I set about creating my own Nilla Wafers...hence the extra recipe you will find below.

Makes: Approximately 4 dozen balls

1 cup dark chocolate chips

2/3 cup sour cream, full fat

1/3 cup almond paste

1 batch (approximately 300g) of
Better Than Nilla Wafers recipe,
finely ground

2 cups chocolate crumbs

2 cups icing sugar

1/3 cup dark cocoa

2/3 cup white rum

1/2 cup butter, melted

2 cups chocolate sprinkles

In a double boiler over medium heat, or a small heatproof bowl placed over a pot of simmering water, melt the chocolate chips. Remove from the heat.

In a stand mixer fitted with a paddle attachment, or using a large mixing bowl with a hand-held mixer, place the almond paste and beat on high until it is soft. Add the chocolate, sour cream, and melted butter and continue to mix on medium speed until well combined (I recommend putting the almond paste in the microwave for 5 to 10 seconds prior to beating to make this step a little easier. Some almond paste can be so firm that it is hard to break down which then proves challenging when combining with the chocolate and sour cream).

Blend the Better than Nilla Wafers in a food processor or blender on high until finely ground. Pour them into the chocolate mixture along with the chocolate crumbs, icing sugar, cocoa, and rum. Beat on medium speed until all the ingredients have come together and form a dark and delicious paste. Remember to scrape down the sides of the bowl at least once during the mixing process.

Refrigerate the dough in the mixing bowl for at least 1 hour or even overnight.

Using a small ice cream scoop, scoop and drop the balls of dough onto the prepared cookie sheet. Place the chocolate sprinkles in a bowl large enough that you can get both your hands into it, to avoid sprinkles flying all around the kitchen. Roll each ball between your palms until smooth and drop it into the chocolate sprinkles. Scoop up some sprinkles in each hand and press them around a ball and roll again to fully coat.

Store the Yum Balls in a sealed container in the refrigerator for up to 1 month or in the freezer for at least 3 months.