



No Bake 'Cookies and Cream' Bourbon Balls

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These chocolate cookies and cream Bourbon Balls are like bourbon truffles and every bite is rich and satisfying—so much so that one per person is a perfect serving.

Adapted from Rose Levy Beranbaum's The Cookie Bible

Makes about 20 balls

Ingredients:

- 2 tablespoons (28g) unsalted butter, at room temperature
- 10 ounce package Oreo Thins (192g)
- $\frac{3}{4}$ cup untoasted pecan halves
- 2 tablespoons confectioners sugar
- $\frac{1}{3}$ cup unsweetened Dutch process cocoa powder
- 2 tablespoons corn syrup
- 3 tablespoons favorite bourbon or Ballotin Bourbon Ball Bourbon
- $\frac{1}{4}$ cup granulated sugar

Method:

1. Place the Oreo Thins in a re-closeable plastic bag and roughly crush using your fists, and set aside.
2. Using a food processor fitted with an s-blade, process the pecans with the powdered sugar and cocoa until coarsely ground. Add the butter and corn syrup; process until combined.
3. Add the crushed Oreo Thins. Pulse until evenly incorporated.
4. Add bourbon, 1 tablespoon at a time and pulse to mix in with the cookie crumb mixture. Process until the mixture is uniform in consistency and begins to come away from the sides of the bowl. Three tablespoons should be enough to make sure the mixture will hold together.
5. Let the mixture chill, covered, for 30-60 minutes to absorb the bourbon evenly.
6. Scoop out level tablespoons of the mixture and press and roll between the palms of your hands to shape into balls.
7. Place the granulated sugar in a small bowl. Add one ball at a time and roll it around in the sugar. The coating is most attractive when the balls are dipped three times. Re-dip after the sugar starts to disappear. Let sit uncovered for at least an hour to make sure all the sugar that is going to be absorbed by the balls is absorbed. Re-roll in the sugar a final time if necessary.
8. To store, place the balls in a parchment-lined airtight container.

Note: The bourbon balls can be made up to six weeks ahead and stored at room temperature. Do not freeze.