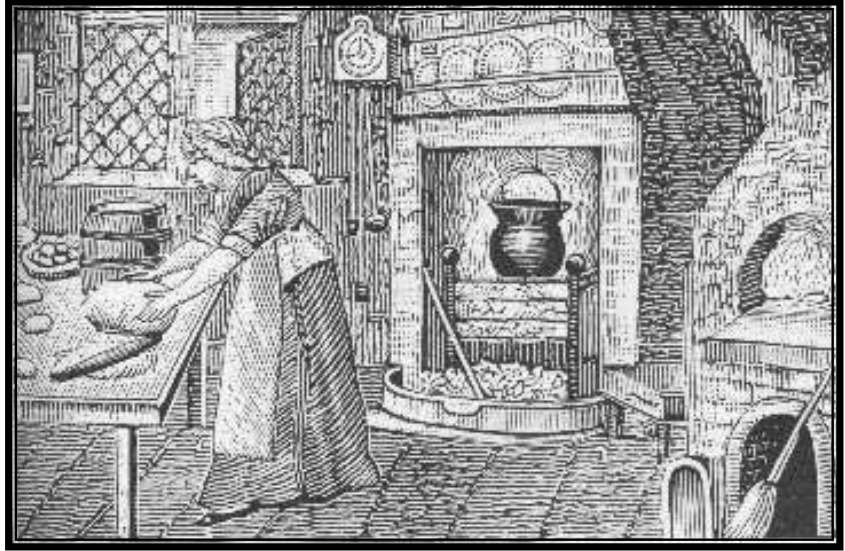




The Olde Scots Kitchin



Whisky Balls

Ingredients

2½ cups (about 5 dozen) finely crushed vanilla wafers;
2 tablespoons cocoa;
1 cup icing sugar;
1 cup, finely chopped walnuts ;
3 tbspsns light corn syrup;
¼ cup whisky.

Method

Mix the crushed wafers, cocoa, sugar and nuts. Add the corn syrup and whisky and mix well.

Form into 25mm (1 inch) balls and roll in sifted icing sugar. These need to season for a few days before eating and will keep for several weeks if stored in the refrigerator.