

NINJA BALLS



Ingredients:

50 Vanilla Wafers
1/2 cup pecans
1 cup powdered sugar
1 tsp ground cinnamon
1/2 tsp nutmeg
1/2 tsp ground cloves
1/4 cup Ninjabread Man
2 tbs pumpkin purée
1/4 cup granulated sugar for rolling

Directions:

Place vanilla wafers in a food processor and process into fine crumbs. Pour into a large bowl and set aside. Next place the pecans into the food processor and pulse until finely diced.

Add the pecans to the bowl with vanilla wafer crumbs along with powdered sugar, cinnamon, nutmeg, ginger, and ground cloves. Stir until all ingredients are mixed. In a separate small bowl, stir together Ninjabread Man and pumpkin puree. Pour into dry ingredients and stir until completely mixed in.

Place 1/4 cup granulated sugar in a small bowl and line a large cookie sheet with wax paper. Using a tablespoon, scoop out evenly sized portions of the mixture and roll between your hands to form balls. Roll in sugar and then place on wax paper lined cookie sheet. Repeat with remaining mixture. When finished, place the cookie sheet in the refrigerator to chill the rum balls for 1 hour.

