



Bourbon Balls

Dry Ingredients:

Mix in a big bowl 1 cup Walnuts, ground
1 cup Vanilla Wafers, crushed
1 cup Powdered sugar, sifted
2 TBLSP* Cocoa powder, unsweetened
(sift the cocoa powder with the sugar for better distribution)

Moist Ingredients:

Add to dry ingredients and mix well..... 1½ TBLSP Karo Light Corn Syrup
¼ cup good Bourbon

Cover with Saran wrap. Let rest in the fridge for several hours or overnight.

Coating:

Sift onto wax paper..... ½ - ¾ cup powdered sugar

Roll mixture into 1" balls, and roll the balls in powdered sugar.
Store in air-tight container. Let the flavors blend for a day or two.

*TBLSP = tablespoon

PSST!!!

Here are my special hints:

- You can start with this recipe, but I never make less than 3x the amount; BB Balls don't last even when you triple the recipe.
- Storing the BB Balls in an air-tight container (and also covering them with Saran wrap) helps to keep the spirits high and the flavor tops.





Old-Fashioned Ginger Cookies — the Best!!

Mix together thoroughly.....

$\frac{1}{2}$ cup soft shortening

1 cup brown sugar

1 $\frac{1}{2}$ cups dark molasses

Sift together and stir

6 cups sifted flour

1 tsp* salt (or less)

1 tsp allspice

1 tsp ginger

1 tsp cloves

1tsp cinnamon

Stir in

2 tsp baking soda dissolved in

3 TBLSP* cold water

Chill dough.

Roll out very thick ($\frac{1}{2}$ ").

Cut with 2 – 2 $\frac{1}{2}$ " round cookie cutter.

Place far apart on cookie sheet and

Bake until no imprint remains when touched lightly with finger.

350° F (~175° C) for 15 - 18 minutes.

*TBLSP = tablespoon. tsp = teaspoon





Quick Brownies

Cream.....

1 cup butter (2 sticks)

Add, in three increments, and beat in.....

2 cups sugar

Add, one at a time, and beat in.....

4 eggs

Add and beat in.....

2 tsp* vanilla extract

Sift before measuring.....

1½ cups flour

Sift the flour again, together with.....

{ 10 TBLSP* cocoa, unsweetened
1 tsp salt (or less)

Stir (do not beat) flour into butter mixture.

Spread into 9" x 13" greased glass pan.

Bake at 350° F (~175 ° C) for 30 minutes.

DO NOT OVERBAKE!

*TBLSP = tablespoon. tsp = teaspoon

PSSST!

Here are my special hints:

— Beating dough after flour is added makes baked goods tough or stringy.

— Cut Brownies into squares and serve warm or cold with ice cream and strawberry or raspberry sauce as dessert, or eat them alone like a cookie.

