



Spirited Cocktail Party Balls

Make four different flavors with one recipe

1 (8.8 ounce) container Mascarpone cheese, room temperature
1 cup confectioners' sugar

Tropical Rum Balls & Banana Island Balls

1-3/4 cups ground gingersnap cookies
3/4 cup ground pecans or as needed
1/2 Tablespoon heavy cream
1/16 teaspoon ground nutmeg
1/8 teaspoon ground cinnamon
2 Tablespoons dark rum
1 Tablespoon banana flavored liquor

Chocolate Bourbon Balls & Grand Marnier Orange Chocolate Balls

1-3/4 cups ground chocolate graham cracker crumbs
3/4 cup ground pecans
2 Tablespoons bourbon
2 Tablespoons Grand Marnier or orange liquor

Toppings: as desired holiday sprinkles, non-melting confectioners' sugar, chopped pecans, cocoa, shredded coconut

General Directions for Basic Ingredients:

- In mixing bowl, beat mascarpone cheese, confectioners' sugar until smooth about 1 minute.
- Remove half of the mixture to a medium-sized bowl; set aside.

Cook's Note: Take out 4 small bowls, one for each flavor:

Prepare Tropical Rum Balls and Banana Island Balls:

- Place gingersnap cookie crumbs, $\frac{3}{4}$ cup ground pecans, heavy cream, nutmeg, cinnamon, and dark rum in a medium sized bowl; mix to combine and can be rolled into soft balls. Remove half of rum mixture to a small bowl; cover with plastic wrap; place in the refrigerator.
- To the remaining batter in the mixing bowl, stir in banana liquor to combine the flavor; remove banana flavored mixture to a second small bowl; cover with plastic wrap; set aside. Place bowl in the refrigerator to chill.

Prepare Chocolate Bourbon Balls and Grand Marnier Orange Chocolate Balls

- Knead chocolate crumbs and $\frac{3}{4}$ cup ground pecans into the reserved medium bowl with the cheese mixture; Knead until mixture is crumbly. Remove half of mixture to a small bowl, stir bourbon into the crumbs; mix or knead until a thick mixture forms. Cover bowl with plastic wrap; set the bourbon mixture bowl in the refrigerator.
- To the remaining chocolate mixture in the medium bowl, stir in Grand Marnier orange liquor; mix and knead until a thick mixture forms. Place in a fourth small bowl; cover orange liquor bowl with plastic wrap. Place the mixture into the refrigerator.
- There will be 4 small bowls in a refrigerator to chill until can be easily formed into balls or overnight to blend the flavors.
- When ready to form the balls, work with one flavor mixture at a time. Shape mixture into 1-inch balls, roll; coat with desired topping as desired. We used 4 different toppings, one for each flavor combination.
- Store all the liquor flavored balls covered in the refrigerator.
Yield: 5 dozen

Note: The 4 toppings we used were: non-melting confectioners' sugar, cocoa non-melting confectioners' sugar mix, grated sweetened coconut; and rainbow sprinkles mixed with grated coconut.

Recipe Inspired by: <https://wisconsincheese.com/recipes/4002/mascarpone-bourbon-and-rum-balls>

About the Recipe: Imagine making 4 different flavored dessert truffle balls using only 1 recipe. Dividing the batter into four bowls, adding different flavors and spices is a great way to make this grownup favorite. I used rum, orange liquor, bourbon, and banana

liquor with spice cookies crumbs and chocolate graham cracker crumbs. These are very mild so don't worry about having too much alcohol. They are so easy to make and can be stored away to use for the holidays.

Cocktail Pairing: *Jack Rose Toddy*, p. 100, *Every Cocktail Has a Twist*