

# Best Classic Rum Balls Recipe



4.59 from 99 votes

This is the best classic rum balls recipe you can find around and can be made in no time all year round when you have leftover cake or for the holidays

Prep Time

45 mins

Cook Time

15 mins

Total Time

1 hr

Course: Dessert Cuisine: American

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Servings: 20 rum balls Calories: 218kcal Author: The Bossy Kitchen

## Equipment

- Droste Cocoa Powder 8.8 Ounce Box (Pack of 3) Dutch Style Cocoa for Baking Desserts and More
- Food Processor

## Ingredients

- 4 cups graham crackers crumbs
- 1 cup unsalted butter
- 1 3/4 cups powdered sugar
- 1 cup unsweetened cocoa powder
- 1/2 cup heavy cream
- 3 tablespoons rum or 1 Tablespoon rum flavor
- 2/3 cup roasted chopped walnuts
- granulated sugar to toss the rum balls OR coconut flakes
- Optional: cherries in syrup

## Instructions

1. Preheat oven to 350F/180C.
2. Place the walnuts on a baking tray and roast them for about 8 minutes, or until fragrant and lightly brown.
3. Let nuts cool, chop them with a knife, or toss them in a food processor until they are finely chopped. Place them in a big bowl.
4. Process the graham crackers in a food processor until finely ground. If you do not have a food processor, place them in a bag and crush them with a rolling pin or a bottle.
5. Add them to the nuts.
6. In a small pot, place butter, heavy cream, sugar, and cocoa and bring to a boil without simmering them. Remove and set aside to cool.
7. Add the rum or the rum flavor.
8. Pour the mixture over the dry ingredients. Mix everything very well.

9. If the mixture is soft, place it in the refrigerator for about 30 minutes.
10. Using your hands, form 1 inch balls and toss them in granulated sugar, coconut flakes, chocolate sprinkles, etc.
11. Place the rum balls in the refrigerator overnight in an airtight container.
12. Optional: stick a pitted cherry from the syrup in the middle of the ball, or an almond, then toss in sugar.
13. Serve cold.

## Notes

### The base for these rum balls could be:

- Graham crackers
- Crushed vanilla wafers
- Shortbread cookies
- Digestive biscuits
- Chocolate wafers
- Leftover cake

### Cover the rum balls in:

- Granulated sugar
- Coconut flakes
- Chocolate sprinkles
- Shaved chocolate
- Colored sprinkles
- Powder sugar

## Nutrition

Serving: 1g | Calories: 218kcal | Carbohydrates: 28g | Protein: 3g | Fat: 16g | Saturated Fat: 8g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 4g | Trans Fat: 0.4g | Cholesterol: 31mg | Sodium: 122mg | Potassium: 123mg | Fiber: 2g | Sugar: 4g | Vitamin A: 372IU | Vitamin C: 0.1mg | Calcium: 30mg | Iron: 1mg