



Eggnog Rum Balls

This fresh take on classic no-bake rum balls uses lightly spiced Biscoff® cookies and gets a mixologist's touch with rum, brandy, and eggnog. Rolled in cookie crumbs for pleasing crunch outside, they contain a sweet surprise inside: a tangy rum- and eggnog-scented cream cheese filling.



PREP

45 mins

TOTAL

45 mins

YIELD

24 Rum Balls

Ingredients

Filling

- 1 tablespoon cream cheese, at room temperature
- 1/4 teaspoon rum
- 1 teaspoon eggnog
- 1 cup (113g) confectioners' sugar
- 1/8 teaspoon nutmeg

Dough

- 1 package (250g) Biscoff cookies
- 1/4 teaspoon salt
- 1 cup (114g) pecans, chopped
- 1 cup (113g) confectioners' sugar
- 3 tablespoons (43g) rum
- 1 tablespoon brandy
- 1 tablespoon (20g) light corn syrup or dark corn syrup
- 1 tablespoon eggnog
- 1/2 teaspoon King Arthur Pure Vanilla Extract

Glaze

- 3/4 cup (85g) confectioners' sugar
- 1 1/2 to 2 tablespoons (21g to 28g) eggnog

Instructions

- ① **To make the filling:** Combine all the ingredients in a small bowl, mixing until smooth. Set aside.
- ② **To make the dough:** Break the cookies into the bowl of your food processor and process (using a series of rapid pulses) to make crumbs. Remove a scant 1/2 cup (55g) of the crumbs, place them in a small, wide bowl, and set them aside; you'll dredge the rum balls in them later.
- ③ Add the salt, pecans, and confectioners' sugar to the remaining crumbs in the processor's bowl and pulse five or six times to combine. Transfer the mixture to a medium bowl.
- ④ In a microwave-safe measuring cup, combine the rum, brandy, and corn syrup. Microwave for 40 seconds, until just steaming.
- ⑤ Add the eggnog and vanilla to the warmed liquids and pour all at once into the crumb mixture, stirring until evenly moistened. Let the mixture sit for 5 minutes to hydrate before shaping.
- ⑥ **To shape the rum balls:** Using a level tablespoon measure, divide the dough into 24 portions weighing about 20g each.
- ⑦ Place one portion of dough into the bowl of a tablespoon cookie scoop and make a deep indentation in it with your finger. *If you don't have a cookie scoop see "tips," below.*
- ⑧ Place a rounded quarter teaspoon of filling (about 3g) in the indentation, then push the edges over the filling to cover it, pressing down to seal it inside.
- ⑨ Squeeze the cookie out of the scoop, round it into a ball with your hands, and roll it in the reserved crumbs to coat.
- ⑩ Repeat until all the portions of dough are filled.
- ⑪ **To make the glaze:** In a microwave-safe measuring cup or small bowl, stir the ingredients together until smooth; the mixture will be thick. Heat in the microwave for 30 seconds (it will thin once warmed). Drizzle over the tops of the cookies; the glaze will set as it cools.

- ⑫ **Storage information:** Store rum balls in an airtight container at room temperature for up to a week; freeze for up to two months.
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Tips from our Bakers

- ☆ If you don't have a cookie scoop, flatten the dough into a circle, place the filling in the center, and bring the edges up and over to enclose it.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253