



[No Bake Pecan Praline Bourbon Balls](#)

Recipe found on [AnnsEntitledLife.com](#)

No Bake Pecan Praline Bourbon Balls Recipe Ingredients:

- 30 Pecan Sandies
- 1 cup Butterscotch Chips
- ¼ cup Dark Corn Syrup
- 3 cups Confectioners Sugar, divided
- ¾ cup Kentucky Bourbon

No Bake Pecan Praline Bourbon Balls Recipe Directions:

- Place pecan sandies in food processor, pulse to create fine crumbs; set aside.
- Heat butterscotch chips and corn syrup together in sauce pan over low heat. Cook, stirring frequently until butterscotch is melted and smooth, about 3 minutes.
- Remove from heat and stir in 1 cup confectioners sugar and the Kentucky bourbon until smooth.
- Fold in cookie crumbs, dough will be sticky.
- Place saucepan in refrigerator for 30 minutes, until dough is “stiff” enough to work with.
- Line 2 baking pans (or cookie sheets) with parchment paper; sprinkle a small amount of confectioners sugar on the parchment paper.
- Place 1 cup of confectioners sugar on a plate.
- Make SMALL balls (the smaller the better, approximately 1 teaspoonful of dough) rolling between the palms of your hands.
- Roll bourbon ball in confectioners sugar on the plate (not the baking pan).
- Place bourbon ball on prepared baking pan (or cookie sheet).
- Refrigerate the baking pans of bourbon balls until firm; approximately 30 minutes.
- Remove from refrigerator, reroll each little ball between your hands to form a ball (they will

need to be reformed as they will flatten a bit in the fridge) recoat balls with remaining confectioners sugar.

- Keep stored in refrigerator.
- Before serving, remove from fridge for 15-20 minutes to allow bourbon balls to come to room temperature.
- Makes 72 No Bake Pecan Praline Bourbon Balls
- Note: these are better several days after making! The Kentucky Bourbon flavor really comes through.
- Note: as of this writing a bag of pecan sandies is 11.3ounces and contains just 21 cookies. You will need to crack open a second bag to make these No Bake Pecan Praline Bourbon Balls.