

Bourbon Ball Brownies

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Recipe inspiration: [Tasting Table](#)



INGREDIENTS:

- 2 cups gluten free and vegan vanilla wafers or sugar cookies
- 1 cup pecans
- ½ cup bourbon
- ½ cup Dutch-process cocoa powder
- ½ cup confectioners' sugar
- ¼ cup light corn syrup
- ½ teaspoon baking powder

DIRECTIONS:

- Heat the oven to 350°. Spread the pecans onto a baking sheet and bake until lightly toasted, 8 to 10 minutes. Let the nuts cool, then finely chop and set aside.
- Line an 8x8-inch pan with tin foil with extra hanging over the sides (this makes for easy removal and slicing) and spray with a non-stick cooking spray.
- Add the cookies to the bowl of a food processor, and pulse until finely crushed or finely crush them using a hammer and a plastic bag.
- In a large mixing bowl, combine the chopped pecans, bourbon, cookie crumbs, cocoa powder, confectioners' sugar, baking powder and the corn syrup. Stir until smooth.
- Spread batter evenly in the pan and bake at 350 for 20-25 minutes (depending upon how done you want the brownie edges to be).
- Cool in the pan for 10 minutes and then remove the tin foil with the brownies and continue to let the brownies cool. Once cool, cut into desired sized pieces.