

Our State eats

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Cocoa-Dusted Sugar Balls

Yield: About 5 dozen cookies.

- 1 (6-ounce) package semisweet chocolate morsels (1 cup)
- ½ cup sugar
- 3 tablespoons light corn syrup
- ½ cup orange juice
- 2½ cups small vanilla wafers, crushed
- 1 cup finely chopped nuts
- Instant sweet-milk cocoa

Use a double boiler to melt chocolate morsels over hot (not boiling) water. Remove from heat; stir in sugar and corn syrup. Gradually blend in orange juice. Add vanilla wafers and nuts; mix well. Chill until firm enough to handle. Form into 1-inch balls; roll in cocoa.

Let balls ripen in covered container for several days.

Cream Wafers

Yield: About 5 dozen double cookies.

COOKIES

- 1 cup butter, softened
- ⅓ cup cream, light cream, or evaporated milk
- 2 cups sifted all-purpose flour

FILLING

- ¼ cup soft butter
- ¾ cup sifted powdered sugar
- 1 egg yolk
- 1 teaspoon vanilla extract
- Red and green food coloring

For the cookies: Mix well butter, cream, and flour. Chill. Heat oven to 375°. Roll out dough ⅛-inch thick on floured board.



Cut with 1½-inch cutter. Roll out only ⅓ of dough at a time; keep the rest refrigerated. Transfer rounds to waxed paper heavily covered with granulated sugar. Turn each round so that both sides are coated. Prick with fork about 4 times. Bake 7 to 9 minutes. Let cool.

For the filling: Blend all ingredients together. Use a drop or two of food coloring to tint pink and green. Sandwich between two cooled cookies.

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