

# Fruitcake Balls

## Ingredients:

- 1 stick unsalted butter (1/2 cup)
- 2 large eggs beaten
- 1 cup sugar
- 1 cup Paradise Extra Fancy fruitcake mix
- 1 cup chopped pecans
- 1 tsp. real vanilla extract
- 3 1/4 cups rice krispies
- coconut as needed

## Directions:

Melt butter in skillet, add eggs, sugar and fruitcake mix.

Cook over low heat until thickened, about 10 minutes.

Slowly mash fruitcake pieces while cooking.

Turn off heat. Add pecans, vanilla and Rice Krispies.

While warm, roll and shape in small balls. Roll in coconut.

Place on waxed paper. Keep hands moist while rolling.

## NOTES:

This recipe is gluten free if you use gluten free Rice Krispies. But these are very hard to locate since most brands use malt or barley malt flavoring.

It is helpful to keep the coconut dry while rolling the date balls into them. If you drip too much water from your hands into the coconut it will no longer adhere to the date mixture.

You need to cook this mixture over low heat or the eggs will scramble!

