



**Sweets for your Sweetie!!!**  
**Culinary Class with Chef Lisa Fidler**  
**February 13, 2014**

**Easy Peasy Rum Balls**

**Ingredients:**

Left over, dry cake, cupcakes, banana bread, etc

Your favorite Liquor

**Directions:**

In a large bowl, crumble the cake into bits. Depending on how much cake you have, sprinkle in a tablespoon of liquor. Get your hands dirty and squeeze the liquor into the cake crumbs. Continue squishing the cake until you have what looks like a wet, but firm dough. You can add liquid as needed.

Let the dough set for up to an hour.

Scoop balls of dough, roll with your hands and set on a pan lined with Parchment.

At this point, you can roll the balls in cocoa powder, nuts, coconut, sprinkles or even dip in chocolate.

Place a popsicle stick in each and refrigerate... then.... Enjoy... maybe even share...