

Orange Balls

1 BOX VANILLA WAFERS (CRUSHED)
1/2 CUP FROZEN ORANGE JUICE CONCENTRATE (THAWED)
1 STICK BUTTER (MELTED)
1 CUP CHOPPED PECANS
2 1/2 CUPS POWDERED SUGAR
8 OZ. BAKERS SWEETENED FLAKED COCONUT

An Old-Fashioned Christmas Cookie!

Place wafer crumbs in a large mixing bowl. Add juice concentrate, butter and pecans, then beat until blended well. Add powdered sugar and mix well.

Drop by teaspoons (use cookie scoop if you have one) onto parchment paper. Roll each cookie in sweetened flaked coconut.

I used Nabisco vanilla wafers, Minute Maid orange juice and Baker's flaked coconut. Store in the refrigerator until ready to serve, leftovers can be frozen.

“When you pop these in your mouth it is a strong burst of orange that is creamy and so delicious! The coconut is just a bonus. I hope you love them as much as I do!”

-Tammy