

# 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.



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