
Anisette-Almond Balls

Food Network Magazine

1 package (6 ounce) anisette biscotti
1/3 cup confectioner's sugar
1/4 cup toasted almonds, chopped
2 tablespoons butter, melted
2 tablespoons corn syrup
2 tablespoons milk
2 tablespoons candied orange peel, chopped
confectioner's sugar (for rolling)

In a food processor, crush the anisette biscotti. Add the confectioner's sugar, almonds, butter, corn syrup, milk and orange peel. Pulse until smooth.

Form the mixture into one-inch balls.

Roll the balls in confectioner's sugar.

Dessert

Per Serving (excluding unknown items): 785 Calories; 42g Fat (46.2% calories from fat); 9g Protein; 102g Carbohydrate; 6g Dietary Fiber; 66mg Cholesterol; 331mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 8 Fat; 6 Other Carbohydrates.