

Orange Balls

Mrs Harry Ethridge

St Timothy's - Hale Schools - Raleigh, NC - 1976

Yield: 36 to 40 balls

*1 package (12 ounce)
vanilla wafers, crushed
1 cup powdered sugar
1/2 cup frozen orange juice
concentrate, thawed
1/4 cup butter
1/2 teaspoon vanilla
1 cup pecans, chopped*

In a bowl, combine the crumbs and sugar. Blend in the butter. Stir in the juice. Add the vanilla and nuts. Shape into bite-size balls. Drop a few balls at a time into a plastic bag containing powdered sugar.

Arrange the balls in a single layer on a tray. Store in the refrigerator overnight.

On the next day, move the balls to an airtight container.

Per Serving (excluding unknown items): 1854 Calories; 121g Fat (56.3% calories from fat); 12g Protein; 198g Carbohydrate; 9g Dietary Fiber; 124mg Cholesterol; 493mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 3 1/2 Fruit; 23 1/2 Fat; 8 1/2 Other Carbohydrates.