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# Sesame Balls

*Food Network Magazine*

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

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

Form the mixture into one-inch balls.

Roll the balls in a mixture of toasted sesame seeds and confectioner's sugar.

## Dessert

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*Per Serving (excluding unknown items): 757 Calories; 39g Fat (45.0% calories from fat); 7g Protein; 102g Carbohydrate; 7g Dietary Fiber; 66mg Cholesterol; 340mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 7 1/2 Fat; 6 Other Carbohydrates.*