



## *Italian Chocolate Balls*

1. Add the following to a large mixing bowl and beat until creamy.  
3/4 c shortening (like Crisco)  
1 c sugar
2. To the same bowl, add:  
2 eggs  
1/4 c whiskey  
1/4 c milk
3. Sift the following together and then add to the above mixture.  
3 c flour  
1 Tbsp baking powder  
1/3 c cocoa  
1/2 t cinnamon  
1/2 t cloves  
1/4 t black pepper  
dash of salt

Cover a cookie sheet with parchment paper, roll into balls and bake a dozen at a time at 375 degrees for 15 to 20 minutes. They'll look a bit dry, but the frosting will take care of that.

After the cookies cool, dip them in simple (somewhat thin) chocolate glaze made with confectioners sugar, cocoa, a bit of coffee, dash of vanilla, and small amount of oil (like canola - which makes the glaze shiny).