

# Christmas Pudding Bonbons

Makes 90 bonbons  
Prep Time: 2 hours  
Freeze Time: 2 hours

## Ingredients:

2 lbs whole chestnuts (or 1½ lbs packaged), roasted and/or steamed until tender  
1 lb medjool dates, pitted  
1 c fruitcake-style mixed fruit  
2 T sherry or brandy  
¼ t vanilla bean paste or extract  
½ t ground cinnamon  
¼ t ground clove  
¼ t ground nutmeg  
¼ t ground ginger  
32 oz dark or bittersweet chocolate, chips or chopped  
8 oz white chocolate, chips or chopped  
1 T coconut oil  
1 c powdered sugar, divided  
Red and green food coloring

## Directions:

1. Process the chestnuts until almost a smooth, hummus-like consistency. Add the next eight ingredients and process until well amalgamated and begins to form a ball.
2. Using scant teaspoonfuls, roll filling into 1" balls and place on a lined tray. Freeze until solid.
3. Melt dark chocolate and dip centers, placing back on the tray to set.
4. Combine white chocolate and coconut oil and melt. Drip onto bonbons.
5. Combine ½ c powdered sugar with each of the food colorings (adding water, one drop at a time, if necessary) to form a thick icing. Decorate bonbons with a holly design.

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Nutrition Facts	
Servings 90.0	
Amount Per Serving	
calories	117
% Daily Value *	
Total Fat	4 g6 %
Saturated Fat	2 g12 %
Monounsaturated Fat	0 g
Polyunsaturated Fat	0 g
Trans Fat	0 g
Cholesterol	0 mg0 %
Sodium	3 mg0 %
Potassium	81 mg2 %
Total Carbohydrate	21 g7 %
Dietary Fiber	1 g5 %
Sugars	13 g
Protein	1 g1 %
Vitamin A	0 %
Vitamin C	7 %
Calcium	1 %
Iron	6 %
* The Percent Daily Values are based on a 2,000 calorie diet, so your values may change depending on your calorie needs. The values here may not be 100% accurate because the recipes have not been professionally evaluated nor have they been evaluated by the U.S. FDA.	