1 ½ cup confectioners sugar
2 tablespoons cocoa powder
½ teaspoon ground allspice
½ cup dark rum (suggest you make it 1 ½ cups of rum, but that’s personal preference)
2 tablespoons light corn syrup
2 ½ cups finely crushed vanilla wafers
1 cup finely chopped, toasted walnuts

Into a large bowl, [sift](http://www.foodterms.com/encyclopedia/sift/index.html) together 1 cup of the confectioners' sugar, the [cocoa powder](http://www.foodterms.com/encyclopedia/cocoa-powder/index.html) and allspice. Stir in the [rum](http://www.foodterms.com/encyclopedia/rum/index.html) and corn syrup. Stir in the [vanilla](http://www.foodterms.com/encyclopedia/vanilla/index.html) wafers and walnuts, and mix well. Place in the refrigerator to firm up slightly, about 30 minutes. (The mixture may appear crumbly and dry; this is O.K.)

Place the remaining 1/2 cup confectioners' sugar in a shallow bowl or dish.

Using a tablespoon, scoop out portions of the [chocolate](http://www.foodterms.com/encyclopedia/chocolate/index.html) mixture and press into 1-inch balls. Using your hands, roll the balls in the confectioners' sugar, coating evenly.

Place on a baking sheet, cover with [plastic wrap](http://www.foodterms.com/encyclopedia/plastic-wrap/index.html) and refrigerate overnight. Store in an airtight container in the refrigerator for up to 2 weeks, placing waxed paper between the layers to prevent sticking.

While the rum balls are baking, once they start to appear more sturdy, take rum, and basting brush and gently baste the rum over them, creating a glaze.
Take a syringe, or a turkey baster and slowly inject small amounts of rum into them..