

Chocolate Covered Peanut Butter Easter Eggs

This is a great recipe! We made them for a housewarming party the day before Easter and everyone loved them. We used half creamy and half crunchy peanut butter and used that new Baker's dipping chocolate to coat them. We doubled the recipe and had about 35 eggs. It took 4 of the little dipping tubs to coat all of the eggs, but I found it a LOT easier. We also used a little of the chocolate to "stripe" the eggs by going back and forth very fast with a chocolate covered fork. They were very pretty. We put them in paper muffin liners since we were taking them to a party. One more note for the candy novices like me – when you combine the ingredients it seems very dry, but it really holds the shape so don't be scared!

I made these eggs last night popped them in the fridge over night and coated them in the chocolate mixture this morning. Wish I had made them a little smaller than I did. After chocolate coating them I put them in the fridge again while i melted some white chocolate with food coloring. Scooped this into a plastic baggie and swiped it across the eggs. Very pretty. Very tasty. Arranged on a plate with some green tinted coconut. Can't wait to hear my father in laws reaction!

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

$\frac{3}{4}$ cup creamy peanut butter
 $\frac{1}{2}$ cup butter, softened
 $\frac{1}{2}$ teaspoon vanilla extract
2-1/3 cups confectioners' sugar

1 cup graham cracker crumbs
1-1/2 cups dark chocolate chips
2 tablespoons shortening

In a large bowl, beat peanut butter, butter and vanilla until blended.

Gradually beat in confectioners' sugar and cracker crumbs.

Shape mixture into 16 eggs; place on waxed paper-lined baking sheets.

Chill 30 minutes or until firm.

On low heat, melt chocolate chips and shortening; stir until smooth.

Dip eggs in chocolate mixture; allow excess to drip off.

Return eggs to baking sheets.

Chill 30 minutes.

If desired, decorate eggs with icing.

Let stand until set.

Store in airtight containers in refrigerator.