

EASY CHOCOLATE PEANUT BUTTER BALLS – You Don't Have To Be A Chocolatier To Make These Gorgeous Balls!

These *Chocolate Peanut Butter Balls* are certainly an old favorite and much better than anything you will find in the candy aisle.

Chocolate Peanut Butter Balls recipe notes:

- *Make sure there is room in the fridge for chilling a baking sheet of these. Chilling is important!*
- *The peanut butter dough can be made ahead, tightly wrapped in plastic and refrigerated for a couple of days until ready to form the balls.*
- *Finished peanut butter “dough” should be firm enough to make a ball that holds together. Additional powdered sugar (confectioners sugar) may be needed. Just add a tablespoon or so until the correct consistency is reached.*
- *Warm hands will make the dough soften. If dough begins to soften, return the dough to refrigerator to firm back up for a little while. The same can be said for working in a warm space. If it's hot where you are, you may need to keep returning the dough to the refrigerator, and/or add more powdered sugar to thicken up dough.*
- *A wooden skewer or thick toothpick will help for dipping the peanut butter balls in chocolate. Once dipped and excess chocolate has dripped off, slide a fork under the ball (skewer between tines) and pull the skewer out from below, while holding ball with fork. Then use skewer to gently push ball off of fork onto lined baking pan.*
- *For chocolate dipping, try this tip I learned from my*

*friend, **Bakerella**. Once dipped in chocolate, while holding the skewered peanut butter ball over container of melted chocolate, gently tap your wrist or hand with your other hand until the excess chocolate drips off. I thought it was an odd thing to tap my wrist or arm instead of just shake the stuff off, until I tried it. Works like a charm!*

Nutter butter was something I had never tried in my life until I married my husband. You see, my dad is a doctor. Therefore, we never really got to try much junk food or cookies or anything of the like. We did not get to enjoy many different desserts unless they were relatively healthy. We never got to have sugary cereal, Oreos, cookie dough ice cream. My dad would keep us far away from that stuff because he knew the facts.

What he did not know though, was how absolutely delicious they all were! Well, when we got married, my husband began a quest to help me try all the things I had supposedly missed out on throughout my youth. We tried real ice cream from an ice cream shop (in a cone!), had a night of frozen pizza followed up by a glass of milk that had Oreo after Oreo dunked in it.

We tried so many different things, but the one that became my favorite was Nutter Butter cookies. I absolutely love peanut butter and my dad would only let us eat natural kind, but this? These cookies were absolutely delicious and I could not get enough!

To Make this Recipe You'll Need the following ingredients:

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Ingredients:

18oz Peanut Butter Jar

$\frac{1}{4}$ Cup Butter

2 Cups Powdered Sugar

$\frac{1}{2}$ teaspoon Vanilla Extract

12 oz bag of Nestle's Semi- Sweet Morsels

Directions:

1. Mix the peanut butter, butter, vanilla extract and powdered sugar in a bowl. Stir until combined.
 2. Shape into approximately 1-inch balls and place on baking pan. Put in Freezer for about 20 minutes.
 3. Melt Nestle's Semi- Sweet Morsels according to Pkg (I Microwaved)
 4. Dip peanut butter balls into chocolate w/ toothpick letting the excess coating drip off. return the chocolate coated peanut butter balls back pan until chocolate is firm.
 5. Store in a Ziploc bag in the refrigerator.
- ENJOY!



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