



Chocolate Peanut Butter Balls

Ingredients

2 Cups Creamy Peanut Butter

1/4 Cup Unsalted Butter

1/4 Teaspoon Salt

1/2 Teaspoon Vanilla Extract

2 - 2 1/2 Cups Confectioners Sugar

Chocolate Coating

9 Ounces Semi Sweet Chocolate,
Coarsely Chopped

1 Tablespoon Shortening

1. Place the peanut butter, unsalted butter, and salt in a microwaveable bowl, heat in the microwave for about one minute or until just soft (check and stir ingredients every 20-30 seconds). Stir in the vanilla extract and confectioners sugar, and mix until it has the consistency of stiff dough (add more sugar if needed).

2. Roll the dough into 1 inch (2.5 cm) round balls. Place on the cookie sheets and refrigerate until firm (several hours or overnight). You can also place the balls in the freezer and freeze until firm.

3. Melt the chocolate and shortening in a heatproof bowl and place over a saucepan of simmering water. Dip the balls, one at a time, in the melted chocolate, making sure the entire ball is coated. With two spoons or a fork, remove the ball from the melted chocolate, allowing any excess chocolate to drop back into the bowl. Place the chocolate covered balls on the baking sheet. When all of the balls have been dipped in chocolate, place in the refrigerator until the chocolate has set. Store in an airtight container for up to two weeks.