



Easy Peanut Butter Balls

Description

My homemade Peanut Butter Balls taste like Reese's peanut butter cups but even better! This is a simple candy recipe with easy-to-find ingredients. If you're looking for the best peanut butter balls ever, you're in the right place!

Ingredients

- 1 cup (284g) creamy peanut butter
- 6 tablespoons (83g) butter
- 2 $\frac{3}{4}$ cups (312g) powdered sugar
- 1 teaspoon vanilla
- 1 package 12 ounces Chocolate melting chocolate (such as Ghiradelli or Candiquik)

Directions

- In a mixing bowl, mix the peanut butter and butter together using a hand mixer.
- Slowly add the powdered sugar until well combined. Add the vanilla.
- Cover the surface of a large cookie sheet with wax paper or parchment paper.
- Scoop 1-inch balls of the peanut butter mixture and roll into a ball. Place on the cookie sheet. Continue until you've used all of the peanut butter mixture.
- Refrigerate for 20 minutes until hardened.

- In a microwave-safe bowl, melt the melting wafers for 20 seconds. Stir and if not completely melted add for an additional 10 seconds, stir and repeat as necessary. (Refer to the package instructions for melting guidance as well.)
- Remove the peanut butter balls from the refrigerator. Using a toothpick, coat one ball at a time in chocolate until fully covered. Place back on the lined cookie sheet. Let harden completely before serving
- Store in a sealed container in the refrigerator for up to six days.

Category

1. Grandma Recipes

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