



Chocolate Peanut Butter Balls

 30 cookies  1 hour

INGREDIENTS

- 1 cup creamy peanut butter
- 6 tablespoons unsalted butter softened
- 2 cups powdered sugar
- 1 10-oz. pkg. Ghiradelli dark chocolate melting wafers

NOTES:

15 min. prep time & 10 min. cook time

DIRECTIONS

1. Add the peanut butter and softened butter to the bowl of a stand mixer and cream together until smooth.
2. Gradually add the powdered sugar, mixing on low until well incorporated.
3. Roll the peanut butter mixture into 1-inch balls and place on a wax paper or parchment paper lined baking sheet or tray. Chill the shaped balls for 30 minutes.
4. When ready to dip the balls, place the chocolate melting wafers in a microwave safe bowl and heat in 30-second increments at 50% power, stirring between each increment until the chocolate is melted and smooth. Do not over heat.
5. Dip the peanut butter balls in the chocolate until completely covered (use a toothpick) then place on the wax paper lined baking sheet until the chocolate is set. If desired, drizzle more chocolate on top to decorate.