

Chocolate Peanut Butter Balls

Prep time: 30 minutes

Cook time: 0 minutes

Ready in: 90 minutes

Servings: 60 balls

Happy taste buds: Lots

Ingredients

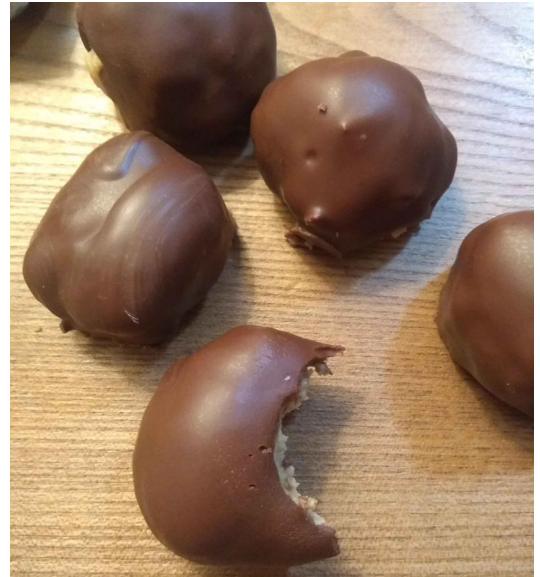
Peanut butter balls

1 cup softened butter
1 Tb vanilla
2 cups rolled oats
(pureed in food processor)

1 cup chunky peanut butter
1 1/4 cups powdered sugar
1 1/2 cups coconut

Chocolate covering

2 bags chocolate chips
2 Tbs vegetable oil



Directions

1. Mix all the peanut butter ball ingredients together in a Kitchenaid or mixer.
2. Using a spoon, scoop out tablespoon-size chunks and form into 1-inch balls. Place on a cooling rack on top of a cookie sheet.
3. Melt chocolate chips in a microwave safe bowl and pour generously over each ball, making sure each are completely covered.
4. Place cooling rack onto a sheet of waxed paper, scrape off remaining melted chocolate from the cookie sheet and pour once again onto the remaining peanut butter balls. Repeat until all balls are covered.
5. Place all chocolate-covered peanut butter balls on a cookie sheet lined with waxed paper and place in the fridge for an hour.
6. Wrap each individual ball in a foil-lined wrapper and enjoy!