

# Peanut Butter Balls

Champagne & Chocolate 2012  
Recipe Series

## Ingredients:

- 1 cup sifted powdered sugar
- 1/2 cup creamy peanut butter
- 3 Tbsp butter or 3 Tbsp margarine, softened
- 1 lb dipping chocolate or 1lb or confectioner's coating

## Directions:

Stir together powdered sugar, peanut butter and butter until well mixed. Shape peanut butter mixture into 1 inch balls, placing them on a baking sheet covered with waxed paper. Let balls stand for 20 minutes until dry. Melt the dipping chocolate or confectioners' coating. Drop balls one at a time in melted chocolate. Using a fork, remove from the chocolate, letting excess chocolate drop off. Place back on the waxed paper. Let stand until dry. Store tightly covered in a cool dry place.



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