

PEANUT BUTTER BALLS



Ingredients:

- 1 cup creamy peanut butter
- 1 cup butter (2 sticks), room temperature
- 4 cups powdered sugar
- 1 1/4 cups crushed honey graham crackers
- 15 ounces Ghirardelli Dark Chocolate melting wafers

Instructions:

- 1) In the bowl of your stand mixer fitted with the paddle attachment combine the peanut butter and butter, mixing on medium speed until smooth.
- 2) Turn mixer to low and add in the powdered sugar and graham cracker crumbs, mixing until evenly incorporated. Mixture will be thick.
- 3) Using a small cookie scoop (about 1 tablespoon), portion out the mixture and roll into balls. Place them on a large parchment lined baking sheet. Place the baking sheet in the refrigerator for at least 30 minutes to chill.
- 4) In a medium bowl melt the chocolate in 25-second increments, stirring after each until smooth.
- 5) Dip each peanut butter ball into the melted chocolate, tapping off the excess. Place back on the parchment lined baking sheet. Repeat with all balls.
- 6) Drizzle any extra chocolate on top of the balls.
- 7) Allow the chocolate to set before storing.