



RECIPE

rhino

♥ recipes worth sharing

Chocolate Peanut Butter Balls



Description:

These classic chocolate peanut butter balls feature a rich, creamy peanut butter center coated in smooth milk chocolate. Perfect for Christmas cookie trays, holiday gifts, and family gatherings, they're easy to make ahead and always disappear quickly.

INGREDIENTS

Peanut Butter Filling

- 2 cups creamy peanut butter
- 4½ cups powdered sugar
- 1 cup unsalted butter, softened
- 2 teaspoons vanilla extract

Chocolate Coating

- 24 ounces milk chocolate chips (about 4 cups)
- 2 tablespoons shortening or coconut oil

RHINO TIP



Chill the peanut butter balls until firm before dipping. Cold centers are easier to coat and help the chocolate set quickly for a smoother finish.



PREP TIME
30 min



CHILL TIME
1 hr



TOTAL TIME
1 hr 30 min



YIELD
72 medium balls

STEP-BY-STEP INSTRUCTIONS

1



Prepare the peanut butter filling.

In a large mixing bowl, beat together the peanut butter, softened butter, and vanilla. Gradually add the powdered sugar and mix until combined. Knead gently by hand if needed until the mixture is smooth and holds together.

2



Roll into balls.

Shape the mixture into approximately 72 medium balls and place them on parchment-lined baking sheets.

3



Chill until firm.

Refrigerate the peanut butter balls for at least 1 hour, or until firm.

4



Melt the chocolate.

Place the milk chocolate chips and shortening in a microwave-safe bowl. Heat in 30-second intervals, stirring between each, until completely smooth. Alternatively, melt the chocolate in a casserole dish in a 200°F oven, stirring occasionally.

5



Dip and coat the peanut butter balls.

Using a fork or dipping tool, completely coat each chilled peanut butter ball in the melted chocolate. Allow excess chocolate to drip off and place the coated balls back onto the parchment-lined baking sheets.

6



Let set and store.

Allow the chocolate to set at room temperature or refrigerate until firm. Transfer the peanut butter balls to an airtight container and store in the refrigerator until ready to serve.

TIPS & VARIATIONS



1. Use crunchy peanut butter for extra texture and a little crunch in every bite.



2. Drizzle with white chocolate after dipping for a festive look during the holidays.



3. Add 1 cup finely crushed Rice Krispies or graham cracker crumbs for a slightly lighter texture.



4. Freeze the finished peanut butter balls for up to 3 months. Thaw in the refrigerator before serving.



5. Try dark chocolate or semi-sweet chocolate chips instead of milk chocolate for a richer flavor.



Family favorites, one recipe at a time.

