Peanut Butter Balls

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Peanut Butter Balls

INGREDIENTS:
2 cups sifted powdered sugar
1 cup crunchy peanut butter
¼ cup + 2 tablespoons butter, melted
1 pound of chocolate almond bark
¼ pound white almond bark

DIRECTIONS: Stir together powdered sugar, peanut butter, and melted butter until creamy. Shape mixture into 1-inch balls, place on baking sheet lined with waxed paper.
Refrigerate balls for about 15 minutes until slightly firm. Melt chocolate almond bark. Dip balls in chocolate and place on baking sheet lined with waxed paper. A fork or toothpicks work well to let excess chocolate drip off. Let balls dry about 20 minutes. Melt white almond bark, place into a small plastic sandwich baggie and cut a small hole in the corner to drizzle the white chocolate over the top of the peanut butter balls.

“This is the recipe I make at Christmas for gifts – last year I made about 500 of them!”

From the kitchen of: Erica Beirman
lecturer food science and human nutrition, culinary science coordinator

Read about Erica at www.ag.iastate.edu/stories