

PEANUT BUTTER BALLS

INGREDIENTS

2 1/3 cups confectioners sugar
1 cup graham cracker crumbs
1/2 cup (1 stick) unsalted butter, softened at room temperature
3/4 cup chunky peanut butter
12 ounces (1 bag) semi-sweet chocolate chips
1 tablespoon vegetable oil
3 cups salted peanuts, finely chopped

DIRECTIONS

In a medium bowl, stir together confectioners sugar and graham cracker crumbs. Add the butter and peanut butter and work with a wooden spoon (or your hands, which is what I do) until thoroughly combined. Portion to dough into roughly 50-60 1-inch balls and place on a parchment covered cookie sheet in one layer. Set aside.

In a metal bowl over a bowl of simmering water (or a double boiler), combine chocolate chips and vegetable oil. Slowly melt the chocolate, stirring occasionally. When the chocolate is melted, remove bowl and water bath from the heat, but keep chocolate over the hot water to keep fluid. Place 1/2 cup of the chopped peanuts in a low flat dish (i.e. a pie plate).

Using a chocolate dipping fork, or a two pronged, thin tined fork, dip one peanut butter ball at a time in the melted chocolate. Tap side to remove excess chocolate. The coating should be thin. Roll dipped cookie in the chopped peanuts to coat evenly. Remove the cookie from the fork to the parchment lined pan to set. Repeat, adding nuts as necessary (it is easier to roll the cookies in a smaller amount of peanuts). If the chocolate in the bowl begins to thicken, return the pan and water bath to the stove and reheat until the chocolate thins again.

Let cookies air dry on the cookie sheets.