



Chocolate Peanut Butter Balls

INGREDIENTS:

- 1 1/2 cups creamy peanut butter
- 1/2 cup softened butter
- 2 cups powdered sugar
- 1 teaspoon vanilla extract
- 12-ounce bag of your favorite chocolate
- Holiday sprinkles (optional)

INSTRUCTIONS:

1. In a large bowl, stir together the peanut butter, butter, powdered sugar, and vanilla extract.
2. Roll mixture into balls and place on a cookie sheet.
3. In a bowl over boil watering, melt chocolate until smooth.
4. Using a spoon, dip each peanut butter ball into chocolate to cover.
5. Sprinkle with holiday sprinkles (optional).
6. Place in the freezer or refrigerator for about 30 minutes to harden, and enjoy!