

## How to Make Homemade Peanut Butter Eggs with Chocolate Coating

- the heart of the filling



**TIME**  
**30 min**

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### INGREDIENTS

- 1 cup creamy peanut butter - the heart of the filling
- 1/4 cup unsalted butter, softened - adds richness and structure
- 1 teaspoon vanilla extract - boosts flavor
- 2 cups powdered sugar - gives the filling its firm, dough-like texture
- 2 cups chocolate melting wafers (milk or dark) - melts smooth for the coating

### DIRECTIONS

- 1. Prepare the Filling:** In a large mixing bowl, combine peanut butter, softened butter, and vanilla extract. Mix until smooth. Gradually stir in the powdered sugar, mixing until the dough is thick and holds its shape. It should feel soft but not sticky.
- 2. Shape the Eggs:** Scoop out about 2 tablespoons of the peanut butter dough. Roll it into a ball, then shape into a smooth oval or egg shape. Place on a parchment-lined baking sheet. Repeat until all the dough is used, then freeze the eggs for 30 minutes to firm up.
- 3. Coat in Chocolate:** Melt the chocolate wafers in a microwave-safe bowl in 30-second intervals, stirring between each, until smooth. Using a fork, dip each egg into the melted chocolate and tap off the excess. Return the coated egg to the parchment-lined tray.
- 4. Decorate & Set:** Optional: Drizzle extra chocolate over the top for a fancy finish or decorate with sprinkles. Let set at room temperature or chill in the fridge until the chocolate hardens.

### TIPS FOR SUCCESS

Use firm peanut butter : Skip natural peanut butters with oil separation - they won't set up as well.

Don't skip freezing : This keeps the eggs from falling apart or melting when dipped.

Customize it : Add a sprinkle of sea salt, crushed peanuts, or drizzle white chocolate on top.

Make it festive : Use colored candy melts or fun sprinkles for holidays and events.

