

No-Bake Chocolate Peanut Butter Balls - Crunchy, Creamy, and Irresistible

No-Bake Chocolate Peanut Butter Balls



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

200g (1 cup) peanut butter
50g (... cup) unsalted butter, melted
100g (½ cup) powdered sugar
120g (1 ½ cups) crushed cornflakes or wafer cookies
1 tsp vanilla extract
200g (7 oz) dark or milk chocolate (for coating)
Optional: caramel bits, crushed cookies, chopped nuts, or sprinkles for garnish

DIRECTIONS

1. **Make the Base:** In a large bowl, combine:
2. Peanut butter
3. Melted butter
4. Powdered sugar
5. Crushed cornflakes or wafers
6. Vanilla extract
7. Mix until a firm but moldable dough forms.
8. **Shape the Balls:** Roll the dough into bite-sized balls using your hands or a melon baller.
9. Place them on a parchment-lined tray and chill in the fridge for 30 minutes to firm up.
10. **Coat in Chocolate:** Melt the chocolate in a double boiler or microwave in 30-second bursts.
11. Dip each ball into the melted chocolate using a fork or skewer, letting the excess drip off.
12. Place back on the parchment-lined tray.
13. **Decorate & Set:** Sprinkle immediately with toppings like caramel bits, sprinkles, or crushed nuts.
14. Refrigerate again for 20-30 minutes, or until the chocolate is set.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/no-bake-chocolate-peanut-butter-balls-crunchy-creamy-and-irresistible/>