

## Buttercream Candies - A Decadent No-Bake Treat Everyone Will Love

Buttercream Candies ?? Creamy, Chocolate-Dipped Bites of Heaven



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

1/2 cup unsalted butter, softened  
4 oz cream cheese, softened  
1/4 tsp salt  
2 tsp vanilla extract  
4 cups powdered sugar  
4 cups chocolate melting wafers  
Sprinkles (optional, but highly encouraged)

### DIRECTIONS

1. Cream the : Base: In a large bowl or stand mixer with paddle attachment, beat together softened butter, cream cheese, vanilla, and salt until smooth.
2. Add : Sugar Gradually: Mix in powdered sugar, one cup at a time, until smooth and fluffy.
3. Chill the : Mixture: Cover the bowl and refrigerate for 1 hour to firm up.
4. Form the : Candies: Use a medium cookie scoop to portion out the mixture. Roll into balls and place on a lined baking sheet.
5. Firm : Them Up: Chill the formed buttercream balls in the fridge for 2 hours.
6. Melt the : Chocolate: While they chill, melt your chocolate wafers using a double boiler or microwave.
7. Dip and : Decorate: Dip each ball into melted chocolate using a fork or toothpick. Place back on the sheet and immediately top with sprinkles.
8. Final : Chill: Let sit at room temp for 15 minutes, then refrigerate for 30 minutes to fully set.
9. Serve or : Store: Enjoy immediately or store in the fridge in an airtight container.

### TIPS FOR SUCCESS

Use room-temperature butter and cream cheese for a smooth mixture.  
Don't skip chilling -this helps the candies hold their shape and coat better.  
Choose high-quality chocolate wafers for the smoothest dipping and finish.  
Customize the flavor with almond, peppermint, or coconut extract.

