

Butterfinger Balls: A Sweet and Crunchy No-Bake Treat

The Allure of Candy Bar Inspired Desserts



TIME
15-20 min

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INGREDIENTS

to create these crunchy and decadent Butterfinger Balls:

DIRECTIONS

1. Steps for the : Recipe
2. Let's make these easy and decadent no-bake : Butterfinger Balls!
3. Prepare : Candy Bars:
4. Finely crush 1 1/2 cups of : Butterfinger candy bars (a food processor works great, or place in a Ziploc bag and crush with a rolling pin). Coarsely crush the additional 1/4 cup for garnish later. Set aside.
5. Prepare : Filling Base:
6. In a large mixing bowl, beat the softened cream cheese with an electric mixer until very smooth and creamy. Add the creamy peanut butter and vanilla extract; beat until fully combined.
7. Add : Powdered Sugar:
8. Gradually add the sifted powdered sugar, 1 cup at a time, beating on low speed until fully incorporated and the mixture is thick and smooth. Scrape down the sides of the bowl.
9. Fold in : Crunch:
10. Gently fold in the crispy rice cereal and the 1 1/2 cups of finely crushed Butterfinger candy bars until evenly distributed and the mixture is cohesive.
11. Chill : Mixture:
12. Cover the bowl tightly with plastic wrap and refrigerate for at least 1-2 hours, or until the mixture is firm enough to handle and roll into balls. This chilling step is crucial!
13. Form : Balls:
14. Line a baking sheet with parchment paper. Scoop out small portions of the chilled mixture (about 1

tablespoon each) and roll them into smooth 1-inch balls between your palms. Place the rolled balls on the prepared baking sheet.

15. Chill : Again (Crucial for Coating):
16. Place the baking sheet with the rolled balls in the freezer for 15-20 minutes, or in the refrigerator for at least 30-60 minutes, until they are very firm. This prevents them from melting when dipped in warm chocolate.
17. Melt : Chocolate:
18. While the balls are chilling, melt the chocolate chips (and optional coconut oil/shortening). Place in a microwave-safe bowl. Microwave in 30-second intervals, stirring well after each interval, until the chocolate is smooth and completely melted. Alternatively, melt over a double boiler.
19. Coat : Balls:
20. Remove the firm balls from the freezer/refrigerator. Using a fork or a candy dipping tool, dip each ball into the melted chocolate, turning to coat completely. Tap the fork gently against the side of the bowl to remove excess chocolate.
21. Garnish & : Set:
22. Immediately transfer the coated ball back to the parchment-lined baking sheet. While the chocolate is still wet, sprinkle with the coarsely crushed Butterfinger candy bar for garnish. Repeat with the remaining balls.
23. Final : Chill:
24. Return the coated balls to the refrigerator for at least 30 minutes, or until the chocolate coating is completely set and firm.

SWAPS & NOTES

Cream Cheese: Using full-fat brick-style cream cheese is essential for the best firm texture and rich flavor in the filling.

Make sure it's completely softened to room temperature for a smooth, lump-free result.

Peanut Butter: Creamy peanut butter works best for a smooth base.

Avoid natural peanut butter with oil separation as it can make the mixture too oily.

TIPS FOR SUCCESS

Properly Softened Cream Cheese: This is the most important tip!

It ensures your filling is smooth and lump-free.

Chill, Chill, Chill: Chilling the mixture before rolling and before coating is absolutely critical for easy handling and preventing a sticky mess.

Sift Powdered Sugar: Prevents lumps in your filling, ensuring a silky-smooth texture.

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Original recipe: <https://chefmaniac.com/butterfinger-balls-a-sweet-and-crunchy-no-bake-treat/>