

## Donkey Balls: Sweet & Savory Bite-Sized Treats for Any Occasion

Donkey Balls: Upgrade Your Snack Game with These Irresistible Sweet and Savory Treats!



**OVEN**  
**375°F**

**TIME**  
**20-30 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 cup peanut butter (creamy or crunchy, your preference)
- 1/2 cup powdered sugar
- 1 cup graham cracker crumbs
- 1/4 cup chopped nuts (pecans or walnuts are great, optional)
- 1/4 teaspoon vanilla extract
- A pinch of salt (enhances sweetness)
- (Note: The user's prompt mentions melting chocolate chips and coconut oil for dipping in directions, but not in ingredients. I will assume this is an omission and suggest you have about 1 cup chocolate chips and 1 teaspoon coconut oil for dipping, or specify if it's a separate instruction not tied to ingredients here.)
- 1 lb ground beef (lean or 80/20 blend)
- 1/2 cup shredded cheddar cheese
- 1/4 cup breadcrumbs (Panko or regular)
- 1/4 cup finely chopped onion
- 1/4 cup chopped green bell pepper
- 1 tablespoon garlic powder
- 1 teaspoon smoked paprika
- 1 teaspoon dried oregano
- 1/2 teaspoon black pepper
- 1 large egg
- 1 tablespoon Worcestershire sauce

2 tablespoons ketchup (for brushing, plus extra for dipping)

Salt to taste (for the beef mixture)

Swaps and Notes:

**Peanut Butter Donkey Balls:** Peanut Butter: Natural peanut butter can be used, but might be slightly less firm.

**Nuts:** Omit if allergic or not preferred.

**Chocolate Coating:** I've added a note for chocolate chips and coconut oil, as they are crucial for dipping but omitted from the ingredients list provided. Using candy melts would also work.

**Beef Donkey Balls:** Ground Beef: Ground turkey or a mix of beef and pork can be used.

**Cheese:** Cheddar, Monterey Jack, or a Mexican blend would all work well.

**Breadcrumbs:** Panko will give a slightly lighter texture.

**Veggies:** Finely chopped bell pepper and onion are essential for flavor.

**Spices:** Adjust the spices to your preference for heat and flavor. A pinch of cayenne can be added.

**Ketchup/Worcestershire Glaze:** This adds a savory-sweet tang.

Directions:

For the Peanut Butter Donkey Balls:

**Combine Ingredients:** In a mixing bowl, combine the peanut butter, powdered sugar, graham cracker crumbs, chopped nuts (if using), vanilla extract, and a pinch of salt. Stir until you have a thick, uniform mixture that comes together like a dough.

**Form Balls:** Using a tablespoon as a scoop (or a small cookie scoop), portion out the mixture and roll it into small, smooth balls. Place them on a parchment-lined baking sheet.

**Chill to Firm:** Pop the balls in the freezer for 20-30 minutes until they are firm enough to handle and dip easily.

## DIRECTIONS

1. **Making these :** Donkey Balls is a fun, two-part process to create both sweet and savory treats!
2. **For the Peanut Butter Donkey Balls::** Combine Ingredients: In a mixing bowl, combine the peanut butter, powdered sugar, graham cracker crumbs, chopped nuts (if using), vanilla extract, and a pinch of salt. Stir until you have a thick, uniform mixture that comes together like a dough.
3. **Form :** Balls: Using a tablespoon as a scoop (or a small cookie scoop), portion out the mixture and roll it into small, smooth balls. Place them on a parchment-lined baking sheet.
4. **Chill to :** Firm: Pop the balls in the freezer for 20-30 minutes until they are firm enough to handle and dip easily.
5. **Melt :** Chocolate (Assumed Ingredient): While they chill, in a microwave-safe bowl, melt about 1 cup of chocolate chips with 1 teaspoon of coconut oil. Heat in 30-second intervals at 50% power, stirring in between, until smooth and creamy. (Alternatively, use a double boiler over simmering water).
6. **Dip & :** Set: Dip the chilled peanut butter balls into the melted chocolate, letting any excess drip off back into the bowl. Then, place them back on the parchment paper. If you're adding toppings like sprinkles, do so immediately while the chocolate is wet.
7. **Refrigerate to :** Set: Refrigerate for another 30 minutes, or freeze for 10-15 minutes, before serving, until the chocolate coating is completely set and firm.
8. **For the Beef Donkey Balls::** Preheat Oven & Prep Sheet:

Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup.

9. **Combine : Beef Mixture:** In a large bowl, combine the ground beef, shredded cheddar cheese, breadcrumbs, finely chopped onion, chopped green bell pepper, garlic powder, smoked paprika, dried oregano, black pepper, large egg, 1 tablespoon Worcestershire sauce, and a sprinkle of salt to taste.
10. **Mix : Well:** Use clean hands (or gloved hands) to mix all the ingredients together until thoroughly combined. Mix just until everything is incorporated, being careful not to overmix, which can make meatballs tough.
11. **Form : Meatballs:** Roll the mixture into 1-inch meatballs (or slightly larger, depending on preference) and place them on the prepared baking sheet, leaving some space between each.
12. **Bake:** Bake for 20-25 minutes, or until they're browned on the outside and cooked through.
13. **Glaze (Optional):** Five minutes before they're done, in a small bowl, mix the 2 tablespoons ketchup and 1 tablespoon Worcestershire sauce together to create a simple glaze. Brush this mixture generously over the meatballs for an extra flavor boost. Return to the oven for the remaining 5 minutes of bake time.
14. **Rest & : Serve:** Let the meatballs rest for a few minutes before serving warm, perfect for dipping in extra ketchup or your favorite dipping sauce!
15. Enjoy these sweet and savory snacks at your next get-together!
16. **Tips for Success: Don't Overmix:** For both types of balls, overmixing can lead to a tough texture. Mix just until combined.
17. **Chill : Peanut Butter Balls:** Freezing the peanut butter balls thoroughly before dipping is crucial for a clean chocolate coating that sets quickly.
18. **Thinly : Slice Veggies for Beef Balls:** Ensure the onion and bell pepper are finely chopped for even distribution and texture in the beef balls.
19. **Meat : Thermometer:** For the beef balls, use a meat thermometer to ensure they reach an internal temperature of 160°F (71°C).
20. **Drain : Beef Fat (Optional):** If your ground beef is particularly fatty, you can drain any excess grease from the baking sheet halfway through baking the beef balls.
21. **Serving Suggestions and Pairings:** These "Donkey Balls" are designed for sharing and are perfect for parties, game days, potlucks, or any gathering where you want a fun and delicious snack duo.
22. **Peanut : Butter Donkey Balls:** Serve them on a dessert platter. They pair well with coffee, milk, or even a light sweet wine.
23. **Beef : Donkey Balls:** Serve them warm with various dipping sauces like ketchup, BBQ sauce, marinara, or a creamy ranch dressing. They make a great appetizer or party food.
24. For other crowd-pleasing snacks and appetizers, check out my [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#) or my [build-your-own This Walking Taco](#)

Bar Is My Favorite No-Fuss Way to Feed a Crowd.

25. **Storage and Leftover Tips: Peanut Butter Donkey Balls:** Store in an airtight container in the refrigerator for up to 1 week. They can also be frozen for up to 1 month (thaw slightly before serving).

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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**Chill Peanut Butter Balls:** Freezing the peanut butter balls thoroughly before dipping is crucial for a clean chocolate coating that sets quickly.

Thinly Slice Veggies for Beef Balls: Ensure the onion and bell pepper are finely chopped for even distribution and texture in the beef balls.

Meat Thermometer: For the beef balls, use a meat thermometer to ensure they reach an internal temperature of 160°F (71°C).

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

Original recipe: <https://chefmaniac.com/donkey-balls-sweet-savory-bite-sized-treats-for-any-occasion/>