

Homemade Peanut Butter Eggs (No-Bake Easter Candy Better Than Store-Bought)

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TIME
30 min

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INGREDIENTS

Peanut Butter Filling:

- 8 oz block cream cheese, softened
- 4 tablespoons (½ stick) butter, softened
- 1 cup creamy peanut butter
- 3½-4 cups powdered sugar

Chocolate Coating:

- 12 oz milk or dark melting chocolate
- 12 oz white melting chocolate (optional for variety)

Optional Decorations:

- Extra white chocolate for drizzle
- Spring sprinkles

DIRECTIONS

1. **Make the Filling:** In a large bowl, beat together the softened cream cheese and butter until smooth and fluffy.
2. Add the peanut butter and mix until fully combined.
3. Gradually add powdered sugar, one cup at a time, mixing until a thick, smooth dough forms. The mixture should be firm enough to roll without sticking excessively to your hands.
4. If it feels too soft, refrigerate for 20-30 minutes.
5. **Shape the Eggs:** Line a baking sheet with wax or parchment paper.
6. Scoop about 1½-2 tablespoons of filling and roll into a ball. Gently shape into an oval "egg" form.
7. Place on the prepared baking sheet. Repeat with remaining mixture.
8. Chill for at least 30-45 minutes until firm. This step makes dipping much easier and prevents cracking.
9. **Dip in Chocolate:** Melt the milk or dark chocolate according to package directions until smooth.
10. Using a fork:
11. Lower one chilled peanut butter egg into the melted chocolate.
12. Lift it out and gently tap the fork against the bowl to remove excess chocolate.
13. Place back onto the lined baking sheet.
14. Repeat with remaining eggs.
15. For white chocolate versions, repeat using melted white chocolate.

16. Decorate: While the chocolate is still soft:
17. Add spring sprinkles.
18. Drizzle melted white chocolate over the tops for a bakery-style finish.
19. This is where you can get creative - pastel drizzle patterns look especially festive for Easter.
20. Let Set: Allow eggs to set at room temperature or refrigerate until the chocolate is fully firm.

SWAPS & NOTES

& Tips Use block-style cream cheese , not whipped.

Stick with creamy peanut butter for the smoothest texture.

Add powdered sugar gradually to control firmness.

High-quality melting chocolate makes a noticeable difference.

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

Original recipe: <https://chefmaniac.com/homemade-peanut-butter-eggs-no-bake-easter-candy-better-than-store-bought/>