

## Backwoods Mystery Balls Recipe: No-Bake Chocolate Peanut Butter Treats

2 cups crushed cookies, chocolate or vanilla



### BACKWOODS MYSTERY BALLS

#### YOU WILL NEED

- \* 2 cups crushed cookies
- \* 1/2 cup sweetened condensed milk
- \* 1 cup chocolate chips, melted
- \* 1/2 cup peanut butter
- \* 1/2 cup mini marshmallows
- \* 1/2 cup crushed candy

#### TIME

20 to 30 min

#### PRINT

Recipe Card

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#### SOURCE

ChefManiac

### INGREDIENTS

2 cups crushed cookies, chocolate or vanilla  
1/2 cup sweetened condensed milk  
1 cup chocolate chips, melted  
1/2 cup peanut butter  
1/2 cup mini marshmallows  
1/2 cup crushed candy, optional  
Extra parchment-lined tray or plate for chilling

### DIRECTIONS

- 1. Mix the base:** In a large mixing bowl, combine the crushed cookies, peanut butter, and sweetened condensed milk. Stir until the mixture becomes thick and dough-like. It should hold together when pressed between your fingers.
- 2. Add the mix-ins:** Fold in the mini marshmallows and crushed candy, if using. Mix gently so the marshmallows stay intact and the candy gets evenly distributed throughout the dough.
- 3. Shape the balls:** Scoop out small portions and roll them into bite-sized balls. Place each one on a parchment-lined tray or plate. Try to keep them similar in size so they chill and set evenly.
- 4. Chill:** Transfer the tray to the refrigerator for 20 to 30 minutes. This step helps firm up the centers, making them easier to dip in melted chocolate without falling apart.
- 5. Coat in chocolate:** Melt the chocolate chips until smooth. Dip each chilled ball into the melted chocolate, turning to coat completely. Let the excess chocolate drip off, then place the coated balls back onto the tray.
- 6. Set and serve:** Return the tray to the refrigerator until the chocolate shell is fully hardened. Once set, serve chilled or let them sit at room temperature for a few minutes before enjoying.

### SWAPS & NOTES

Crushed sandwich cookies create a richer, more decadent

flavor, while vanilla wafers make the treats a bit lighter and sweeter.

Creamy peanut butter works best for binding everything together, but crunchy peanut butter can add extra texture if that is your style.

For the candy mix-ins, you can use crushed toffee, chopped peanut

butter cups, mini chocolate candies, or even pretzel bits for a salty-sweet twist.

If you need a nut-free version, swap the peanut butter for sunflower seed butter.

## TIPS FOR SUCCESS

Use finely crushed cookies so the dough binds together smoothly.

If the mixture feels too soft, add a few more cookie crumbs.

If it feels too dry, mix in a small spoonful of condensed milk until it reaches the right consistency.

Chilling before dipping is important, so do not skip it.

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

Original recipe: <https://chefmaniac.com/backwoods-mystery-balls-recipe-no-bake-chocolate-peanut-butter-treats/>