

No-Bake Peanut Butter Cheesecake Balls: The Easy Bite-Sized Dessert Everyone Loves

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INGREDIENTS

- 1 cup cream cheese, softened
- 1/2 cup peanut butter, creamy or crunchy
- 1/4 cup powdered sugar
- 1 teaspoon vanilla extract, optional
- 1 cup semi-sweet chocolate chips
- 1 tablespoon coconut oil or butter, for melting chocolate
- Chopped peanuts, for garnish, optional

DIRECTIONS

1. In a medium bowl, beat the softened cream cheese until smooth.
2. Add the peanut butter, powdered sugar, and vanilla extract if using. Mix until fully combined and creamy.
3. Scoop out small portions of the mixture and roll them into balls. Place them on a parchment-lined plate or baking sheet.
4. Transfer the balls to the refrigerator or freezer for a short chill until they are firm enough to dip.
5. In a microwave-safe bowl, combine the semi-sweet chocolate chips and coconut oil or butter. Melt in short intervals, stirring until smooth.
6. Dip each chilled peanut butter cheesecake ball into the melted chocolate, coating it evenly.
7. Place the coated balls back on parchment paper and sprinkle with chopped peanuts if desired.
8. Chill again until the chocolate is fully set.
9. Serve cold or slightly chilled for the best texture.

SWAPS & NOTES

Creamy peanut butter will give you the smoothest filling, but crunchy peanut butter works well too if you want a little extra texture.

Either option makes these rich and satisfying.

Softened cream cheese is important here because it blends much more easily with the peanut butter.

If the cream cheese is too cold, the filling can end up lumpy instead of smooth.

TIPS FOR SUCCESS

Chilling the filling before dipping is one of the most important steps.

If the balls are too soft, they can fall apart in the melted chocolate.

A quick rest in the fridge or freezer makes the whole process much easier.

Use a small cookie scoop if you want evenly sized cheesecake balls.

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