

Peanut Butter Bugle Bites: Easy No-Bake Sweet Snack Recipe

And of course, peanut butter and chocolate is always a winning combination.



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25 min

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INGREDIENTS

- 1 large bag Bugles corn snacks
- 1 jar creamy peanut butter
- 1 bag powdered sugar
- 1 bag semi-sweet chocolate chips
- 1 stick (1/2 cup / 115 g) butter, softened

DIRECTIONS

1. Make the peanut butter filling: In a large mixing bowl, beat together the creamy peanut butter, softened butter, and powdered sugar until a thick, sweet filling forms. You want the mixture to be smooth and pipeable, but still firm enough to stay inside the Bugles.
2. Prepare for filling: Transfer the peanut butter mixture into a piping bag or a zip-top bag with a small corner snipped off. This makes it much easier to fill the Bugles neatly.
3. Fill the Bugles: Gently pipe the peanut butter mixture into the open end of each Bugle until full. Work carefully so the Bugles don't crack as you fill them.
4. Melt the chocolate: Place the chocolate chips in a microwave-safe bowl and melt them in short intervals, stirring between each one, until smooth.
5. Dip the ends: Dip the open, filled end of each Bugle into the melted chocolate. This helps seal in the filling while adding a chocolatey finish.
6. Set the bites: Place the finished Bugle bites on a parchment-lined tray or plate. Let the chocolate set completely at room temperature, or chill them briefly in the refrigerator until firm.
7. Serve and enjoy: Once the chocolate is fully set, they're ready to serve. Arrange them on a tray and watch how fast they disappear.

SWAPS & NOTES

This is a flexible recipe, but a few simple notes help it turn

out its best.

Bugles: Their hollow shape makes them perfect for filling, and their salty crunch balances the sweetness beautifully.

Creamy peanut butter: This gives the smoothest filling and is

easiest to pipe into the Bugles.

Powdered sugar: Helps thicken and sweeten the filling so it holds its shape.

TIPS FOR SUCCESS

The biggest key to success here is getting the filling to the right consistency.

If it's too soft, it can be messy to pipe.

If it's too stiff, it may break the Bugles when filling.

A smooth, thick peanut butter mixture works best.

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

Original recipe: <https://chefmaniac.com/peanut-butter-bugle-bites-easy-no-bake-sweet-snack-recipe/>