

My Favorite No-Bake Peanut Butter Treat That's Sweet, Creamy, and Totally Addictive

Why I Love These Peanut Butter Balls



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15 min

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INGREDIENTS

- 1 cup creamy peanut butter
- 1/4 cup unsalted butter, softened
- 1 teaspoon vanilla extract
- 2 cups powdered sugar
- 2 cups semi-sweet chocolate chips
- 1 tablespoon shortening (optional, for smoother chocolate)

DIRECTIONS

- Mix the : Peanut Butter Filling**In a large mixing bowl, I combine the peanut butter, softened butter, and vanilla extract. I stir until smooth, then gradually mix in the powdered sugar. It starts to get thick, almost like a dough, and that's exactly what I want.
- Roll into : Balls**I scoop out about a tablespoon of the mixture and roll it between my palms to form a ball. I place each one on a parchment-lined baking sheet. Once they're all rolled, I pop the tray into the freezer for about 30 minutes to firm them up for dipping.
- Melt the : Chocolate**While the peanut butter balls chill, I melt the chocolate chips in the microwave in 30-second intervals, stirring between each. If I'm feeling fancy, I add a bit of shortening to make the chocolate extra smooth and glossy.
- Dip and : Set**Using a fork or toothpick, I dip each peanut butter ball into the melted chocolate, letting the excess drip off. I set them back on the parchment paper and let them harden at room temperature, or speed things up by refrigerating them for 15-20 minutes.
- Serve or : Store**Once the chocolate is firm, they're ready to eat. I usually store them in the fridge in an airtight container-they stay fresh for up to two weeks (but never last that long around here).

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