

CHOCOLATE PEANUT BUTTER BALLS
Secret Recipe from: Linda Gillis

INGREDIENTS:

1 ½ CUPS PEANUT BUTTER – creamy or chunky
1 LB BOX CONFECTIONARY SUGAR
1 STICK BUTTER –not margarine
4-5 TBSP HOT WATER
½ BAR PARAFIN WAX
12 OZ. CHOCOLATE MORSELS

DIRECTIONS:

Combined together in mixing bowl the **peanut butter, sugar, butter** and slowly add **water** as needed. Mix well. Mixture should be the consistency of soft cookie dough but not real sticky.* Roll balls the size of a walnut or bite size (personal preference) and place on foil lined cookie sheet. **Freeze for 1 hour** or more.

In a double boiler, combined the **chocolate morsels** and the **parafin wax** and melt. Use toothpicks to pick up each slightly thawed ball and dip them in the chocolate. Set each ball back on the cookie sheet to “dry”. Remove toothpicks and with a spoon tip dipped in chocolate cover the hole left by the toothpick. **Freeze for 5-10 min.** to harden . **ENJOY!!!!!!!!!!**

These may be stored in a tightly sealed container in the freezer for future use should they last that long!!

* If dough gets too sticky either chill for ½ hour or add more conf. sugar. Dough should not stick to your hands.

** The purpose for freezing before dipping is so the balls do not fall off the toothpick and get “lost” in the chocolate.

PARAFIN WAX – found in the canning supply and/or baking section of grocery stores Brand names: GULF WAX, NORTHERN WAX The wax gives the chocolate more stability and the balls a nice shine.

The Chocolate and wax combination can also be used for dipping strawberries or pretzles!!

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