

## !!! Bonnie's Chocolate Peanut Butter Balls → 24 candies !!!

In 2011, we CFS ladies decided to test various Passover desserts. This is one of several recipes that Bonnie Soukup found.

For the last many years, Bonnie Grey has made this as one of her Seder delicacies, which we all adore!!

In honor of these two precious Bonnies, we lovingly call these "Bonnies' Chocolate Peanut Butter Balls."



Hands down – this was and continues to be a #1 favorite dessert ... the best 'Reeses-type chocolate peanut butter' you've ever had ... warning better triple the recipe!

### INGREDIENTS

- 1 cup creamy peanut butter
- 1 cup salted butter (2 sticks of butter or margarine-type if serving with meat)
- 1 tsp vanilla
- 3.5 cups confectioner's or powdered sugar (try using less sugar & sugar alternative)
- 8 oz semi-sweet chocolate (regular chocolate chips or dark Ghirardelli chips work well)

### INSTRUCTIONS

1. Melt the butter and peanut butter in a *saucepan* over low heat.
2. Stir in vanilla.
3. Once butter (or substitute) and peanut butter are melted, stir in confectioner's sugar until a dough forms.
4. Roll warm dough into rounded teaspoon-sized balls and place on parchment-lined baking sheet in fridge to set.
5. Melt chocolate in *microwave*.
6. Dip balls in the chocolate & return to baking sheet to set. (May use a skewer for ease of dipping balls in warmed chocolate.)
7. Serve at room temperature.

*Enjoy~*

*Les'a & the 2 Bonnies*

*(2017)*