

Ingredients



- 2 block of paraffin baking chocolate chips
- 1 package of semi sweet

Coating:

- 1 Cup Peanut Butter
- 2 Cups powdered sugar
- 6 Tbs Butter
- 1 tsp Vanilla

Reese's Peanut Butter Balls

MOM
fueling
HUNGRY
BOYS

Instructions

- In a large bowl mix peanut butter, butter, and vanilla.
- Add powdered sugar and mix well.
- Make 1 1/2 " balls from the batter.
- Place on a tin foiled covered baking sheet and chill for at least an hour.
- In a double boiler, or a small bowl on top of a pan with water, melt chocolate and about 2 inches of paraffin.
- Using a wooden cocktail stick, dredge each ball through the chocolate and place on another tinfoil lined baking sheet.

