



## Butterfinger Balls

### Description

Everything you needed to know to make your very own Butterfinger Balls is right there. This no-bake treat goes above and beyond the usual peanut bar by offering a delightful combination of crunchy and creamy textures, all wrapped up in a beautiful chocolate coating. You won't regret trying it; your palate will beg you!

### Ingredients:

#### Recipe Items

- 4-tbsp. of melted butter 1/4 stick
- 1-tsp. vanilla essence
- Eight ounces of chocolate chips or bark
- two-thirds cup of crumbled Butterfinger bars
- 1/2 cup of powdered sugar
- 1-cup jar of peanut butter stay away from organic options
- 3/4 cup of graham cracker crumbs
- Extra crushed Butterfinger bars, festive sprinkles, or coarse sea salt are optional garnishes.

### Instructions:

**Get the Dough Started:** Melt the butter and whisk in the peanut butter in a mixing dish. Blend until smooth and creamy, using an electric or stand mixer set on medium speed.

**Flavor with Aromatics:** Stir in the vanilla essence and mix well.

**Put the Finishing Touch on It by Adding Powdered Sugar Gradually While Blending on Low Speed.** To make sure everything is mixed evenly, scrape down the bowl edges.

**Crunch Time:** Carefully combine the crumbled Butterfinger bars and graham cracker crumbs.

Prepare Them: Spread out a large baking sheet with kitchen parchment. Measure out about 1 to 1½ teaspoons of dough, shape it into tidy balls, and set them on a baking sheet.

Step 4: Chill the dough by placing the balls in the freezer for about 30 minutes, or until they are rock solid.

After the dough balls have cooled, you may begin to melt the chocolate for the chocolate symphony. In a bowl that can be safely heated in the microwave, cook for 30 seconds at 50% power, stirring after each interval. Overheating might cause lumps to form, but don't worry—they'll melt as you mix.

Apply Finishing Touches: Melt the chocolate and dip each cold ball in it. You have the option to completely cover them or leave some peanut butter mixture showing.

Sprinkle some more crushed Butterfinger bars on top, or use holiday-themed sprinkles. For an added kick, add a pinch of flaky sea salt.

Indulge in your Butterfinger Bliss Balls just after the chocolate has solidified, the grand finale.

Reminders: These treats will keep in the fridge for up to a week if sealed properly.

Natural peanut butters might be very greasy, so it's b

Enjoy!

### **Category**

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### **Date**

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