

Christmas Recipes

Peanut Butter Snowballs

Ingredients

2¼ cups powdered (or confectioner's sugar)

¾ cup crunchy peanut butter

¼ cup butter, melted

1 teaspoon honey

1 teaspoon vanilla extract

½ teaspoon lemon juice

¼ teaspoon salt

1 cup white candy melts, melted

Sprinkles (optional garnish)

Instructions

1. In a medium-sized mixing bowl, stir together the powdered sugar, crunchy peanut butter, melted butter, honey, vanilla, lemon juice, and salt until well-combined.
2. Refrigerate the dough for 20 minutes. Or, if you're short on time, freeze for 10 minutes instead.
3. While the dough is chilling, melt the white candy melts by placing them in a bowl and microwaving them. Heat the white chocolate in 30-second increments, stirring after each time. (It shouldn't take more than two or three sets to melt the chocolate down completely. If needed, you can add in a little shortening or oil to thin out the candy melts.)
4. Roll the peanut butter mixture into 2-inch balls. Then, roll them into the melted white chocolate. Place them on a parchment-lined sheet pan to set. (They will set more quickly in the refrigerator, so feel free to put them in there instead.)
5. **Optional:** After coating your peanut butter balls in the white candy melts, but before setting them, sprinkle your snowballs with your favorite holiday sprinkles for an added touch!

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Servings

Prep Time: 30 mins
Cook Time: 30 mins