

# **Peanut Butter Bites**

## **Ingredients:**

- 1 (18-ounce) jar creamy peanut butter
- 2 1/2 c. confectioners' sugar
- 1 t. vanilla extract
- 8 ounces semi-sweet chocolate chips

## **Directions:**

Use a mixer to beat the peanut butter and sugar together until smooth and stiff. Beat in the vanilla extract.

Shape the peanut butter mixture into 20 (1-inch) balls and place on a waxed paper-lined sheet tray. Place the tray in the freezer for 1 hour.

Carefully melt the chocolate chips. Remove chocolate from heat. With 2 forks, carefully dip the chilled peanut butter balls 1/2 way into the chocolate, let excess drip off, and lay onto the waxed paper-lined sheet tray.

With a fork, swirl some decorative chocolate across the top of each bite. Place in the refrigerator for the chocolate to set and the peanut butter to harden