

Copycat Reese's Chocolate Coated Peanut Butter Balls

1 ½ cups creamy peanut butter (one jar 16 ounces/480 grams)
½ cup (113 grams) butter/margarine, softened
1 cup (100 grams) crushed fine, graham cracker crumbs (about 8 full crackers, both sides), or in a pinch, cookie/biscuit crumbs
1 teaspoon vanilla extract
3 cups (345 grams) confectioners'/icing /powdered sugar, sifted (first measure, then sift)
1 ½ cups (255 grams) semi-sweet chocolate chips
1 tablespoon oil

Directions:

Line a baking sheet with parchment paper; set aside.

In a food processor (or by hand in a medium bowl), mix confectioners' sugar, butter/marg, graham cracker crumbs and pulse till crumbly. Then add peanut butter and vanilla and pulse just till you form a smooth stiff dough. Shape into balls using a small oxo scoop or use 2 teaspoons of filling per ball. Place on parchment paper on baking pan, and freeze for 1/2 an hour.

Melt oil and chocolate together in bowl in microwave 30 seconds and stir and if not melted again 30 seconds and stir, repeat just till chocolate is melted without bits in it and it's smooth and glossy. Take balls out of freezer. Take about 4-5 balls and dip into melted chocolate, swirling on both sides to cover and use a fork to remove balls, allowing chocolate to drip back into bowl and put on parchment paper to harden. Repeat with remaining balls. You can let harden at room temp but best to refrigerate for 30 minutes till chocolate hardens and sets. Freezes very well once chocolate is set.