# Holiday Butterfinger Balls

Crunchy candy tucked into peanut butter centers



**MAKES**

About 30 balls

**TIME**

25 min active + 30 min chill + setting

**TOOLS**

Mixer; dipping fork

**BAKER'S NOTE**

Reserve a few larger candy crumbs for the tops so readers can see the Butterfinger crunch.

## Ingredients

1 cup creamy peanut butter
1/4 cup butter, softened
1 tsp vanilla
1 cup powdered sugar
1 cup finely crushed graham crackers
5 fun-size Butterfinger bars, crushed
12 oz chocolate candy coating
Extra candy crumbs and holiday sprinkles

## How to Make It

1. Beat peanut butter, butter and vanilla smooth. Mix in sugar, then fold in cracker crumbs and crushed candy.
2. Roll about 30 small balls; chill at least 30 minutes until firm.
3. Melt coating according to its package. Dip balls and set on parchment. Add extra crumbs and a few festive sprinkles before the coating sets.

## Serving & Storage

Refrigerate airtight up to 1 week. Freeze up to 1 month; thaw sealed in the refrigerator.

Adapted from Insanely Good: Butterfinger Balls.