

Chocolate Peanut Sweeties (1 1/2)

Servings : 1
Categories : Candies

- 1 1/2 cups Peanut Butter
- 3/4 cup Butter, NO subs--softened
- 1 1/8 quarts Powdered Sugar
- 7 1/2 dozen pretzel twists, miniature
- 1 1/8 pints Chocolate Chips, Milk Chocolate
- 1 1/2 tablespoons Vegetable Oil

In a mixing bowl, beat peanut butter and butter until smooth. Beat in powdered sugar until combined. Shape into 1 inch balls. Press one on each pretzel. Place on waxed paper-lined BAKING SHEETS. Refrigerate until peanut butter mixture is firm. About 1 hour. In a microwave-safe bowl or heavy saucepan, melt chocolate chips and oil. Dip the peanut butter ball into chocolate. Return to baking sheet, pretzel side down. Refrigerate for at least 30 minutes before serving. Store in the refrigerator.

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Serving Ideas : Yield: 88 per batch - (2009)

- Notes :
- 2004 - 3 Batches
 - 2006 - 1.5 Batches made 10 dozen smaller balls
 - 2007 - 1 Batch 2007 2nd Baking - 1 Batch
 - 2009 - 2 Batches made 176
 - 2008 2nd Baking - 1 Batch