

Halle Recipes

Peanut Butter Ball Cookies

SERVES

2 Dozen Cookies

Ingredients

- 1 Box- Chocolate Cake Mix (fudge or devil's food)
- 1/3 Cup- Oil
- 2 Eggs
- Filling: 1 1/4 Cup- Peanut Butter, 1 1/4 Cup- Powdered Sugar

Method

1. Preheat to 350. Combine cake mix oil and eggs.
2. Combine peanut butter and powdered sugar in equal parts; mix as best you can with a fork and then just knead it together with your hands.
3. Once combined, roll into 3/4" balls.
4. Take a Tbsp of chocolate dough and flatten into your palm to make a flat circle. Place the peanut butter ball in the middle, then wrap around the peanut butter ball.
5. Once covered, roll the entire ball in your palm to smooth out. Roll finished ball in sugar and place on greased cookie sheet.
6. Bake for 7 min. DO NOT OVERBAKE! 7 min is key. If you bake longer the outer cookie will be crispy instead of chewy.
7. Let cool several minutes before transferring to a cooling rack.

