



RECIPE NAME: Chocolate Covered Peanut Butter Balls

FROM THE KITCHEN OF: Lynn (DeYarman) Sigler '72

INGREDIENTS:

1 Cup Peanut Butter
1 Cup Powdered Sugar
1 Cup Chopped Dates
1 Cup Finely Ground Walnuts
1 3/4 Cup Chocolate Chips or White
Chocolate
Sprinkles, Colored Sugars, etc.

INSTRUCTIONS:

In a Food Processor finely chop Dates. Add Peanut Butter, Walnuts and Powdered Sugar. Process until somewhat smooth and thoroughly mixed. Chill mixture. Shape mixture into balls and chill. Melt Chocolate. Roll balls in Chocolate to cover and Sprinkle with Colored Jimmies and sugar or other decorations. Place balls on Wax Paper and chill to harden. Pack in airtight containers and keep cool

