

Chocolate Monkey Truffles

Courtesy of thegategirl.com



Ingredients:

18 oz jar of peanut butter
1/4 cup butter
2 1/2 cups powdered sugar
1/4 cup butter
2 teaspoons vanilla extract
2 large ripe bananas
23 oz bag of Nestle milk chocolate morsels

Directions:

1. Mix the peanut butter, butter, vanilla extract and powdered sugar in a bowl. Stir until combined.
2. Mash up the bananas on a plate with a fork, and add to the mixture, folding in.
(Note: I microwaved the peanut butter just a bit, to make it easier to stir, but if you get it too warm, and it's runny, you'll have to put it in the fridge for about 20 minutes before the next step)
3. Shape into approximately 1-inch balls and place on baking pan, then transfer to the freezer for about 20 minutes to set up.
4. Melt the milk-chocolate morsels according to the package (I microwaved).
5. Using a toothpick, dip peanut butter balls into the melted chocolate, letting the excess coating drip off. Return the chocolate coated peanut butter balls back in the pan until the chocolate is firm.
6. Store in the fridge or freezer in a ziploc bag for a yummy treat, or to await that holiday party!