



Peanut Butter Coconut Balls

Servings: 82 servings

Ingredients

1 cup butter, softened
1 cup crunchy peanut butter
2 tablespoons vanilla extract
3-1/2 cups confectioners' sugar
2 cups graham cracker crumbs
2 cups chopped walnuts
1-1/3 cups flaked coconut
2-1/2 cups (15 ounces) semisweet chocolate chips
4 teaspoons shortening
Chopped nuts or sprinkles

Directions

* In a large bowl, cream the butter, peanut butter until light and fluffy. Beat in vanilla. Gradually add confectioners' sugar and mix well. Stir in the cracker crumbs, walnuts and coconut. Shape into 1-in. balls. Place on baking sheets; cover and refrigerate for at least 1 hour.

* In a microwave, melt chocolate chips and shortening; stir until smooth.

* Dip balls into melted chocolate; allow excess to drip off. Roll in nuts or sprinkles. Place on waxed paper until set. Store in an airtight container in the refrigerator. Yield: about 7 dozen.

Nutrition Facts: 1 piece (calculated without nuts or sprinkles) equals 120 calories, 8 g fat (3 g saturated fat), 6 mg cholesterol, 55 mg sodium, 12 g carbohydrate, 1 g fiber, 2 g protein.

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