

Tiger Balls aka Peanut Butter Truffles aka Buckeyes

Ingredients

1 cup creamy peanut butter
1 cup butter at room temperature
4 cups powdered sugar
1-1/4 cups crushed graham crackers
15 ounces semi-sweet chocolate



Directions

- Combine peanut butter and butter with a mixer on medium speed until smooth.
- Turn mixer down to low and add the powdered sugar and graham cracker crumbs until evenly mixed. The mixture will be thick.
- Use a small cookie scoop or a tablespoon and portion the mixture and roll into balls. Place them on parchment-lined cookie sheet and place in the refrigerator for at least 30 minutes to chill.
- Melt the chocolate in a medium bowl in the microwave in 25-second increments, stirring after each. Do this until smooth and all melted.
- Use a fork to dip each peanut butter ball into the melted chocolate. Tap off excess chocolate. Place back on parchment-lined cookie sheet. Repeat.
 - Drizzle any extra melted chocolate on top of the balls.
 - Let chocolate set before storing. Finished balls can be stored at room temperature for up to two days or refrigerated for up to a week, if they last that long!

Note: Tiger Balls usually have chocolate stripes piped across them. Peanut Butter Truffles are dipped in chocolate covering all the peanut butter. Buckeyes are only half dipped in the chocolate to create the look of a bull's eye (the peanut butter showing through the chocolate). Can be stored in freezer for up to a month, in a plastic container with parchment paper between layers.