Chocolate Balls

Description

My mother makes these every Christmas! So Yummy!

Summary

Yield: 6
Source: Ann Mitchell (Jill's mother)
Prep Time: 1 1/2 hours
Category: Desserts
Cuisine: American

Ingredients

- 2 sticks butter
- 1 1/2 cups Graham cracker crumbs (about 2 or the individual packages within the box)
- 1 tbsp vanilla extract
- 1 pkg 6 ounces semi sweet chocolate chips
- 1 box powdered sugar
- 1 jar 12 ounces crunchy peanut butter
- 1/2 slab (cake) paraffin

Instructions

Melt butter in a large container. Stir in crumbs, powdered sugar and vanilla. Add peanut butter and mix well. Rol into walnut size ball and lay out on wax paper. melt chocolate and paraffin together over hot water and coat each ball by sticking a toothpick in ball and dipping in chocolate. (Mom dumps several balls into the chocolate and removes with a fork and puts on the waxed paper.) Let chocolate set before eating.