

Peanut Butter Pretzel Bites

Ingredients

- **1 cup creamy peanut butter**
- **2 tbsp softened butter**
- **1/2 cup powdered sugar (maybe more)**
- **3/4 cup brown sugar (maybe more)**
- **Mini Pretzels**
- **1 bag semi-sweet chocolate chips**

Directions

Combine peanut butter and softened butter in a large bowl with a fork or whisk or in a stand mixer. Add the sugars and mix to combine. At this point if the filling will roll easily into balls without sticking to your hands you're ready to go. If not, add more sugar (a little bit of each) until you reach a consistency that is easy to roll. The more you roll it, the softer and less manageable it will be.

Use a teaspoon measure, or a small cereal spoon to scoop the filling. Roll each portion into a small ball and set on a cookie sheet lined with wax paper (That is the buckeye ball way) **or** you can sandwich them between two whole pretzels as pictured. (Delicious!) When all the balls are rolled and successfully sandwiched, stick the whole tray in the freezer for about half an hour.

Pour the chocolate chips into a microwave safe bowl or double broiler and heat at 30-second intervals, stirring occasionally until completely melted. Remove the pretzel sandwiches from the freezer and quickly dip each half-way into the melted chocolate. Return to the tray and repeat with remaining sandwiches. When all are dipped, return the tray to the freezer to set up completely. Store the sandwiches in the refrigerator until serving time.



Recipe courtesy of
<http://caleighskitchen.com>