



Jerry's Balls

Ingredients:

1/4 lb butter soft room temp

1 cup peanut butter

2 tbl vanilla

1 lb powdered sugar

22 oz chocolate chips: semisweet, dark or milk chocolate

1.5 oz paraffin wax

#4 Brown Glassine Paper Candy Cups (Amazon)

Combine butter and peanut butter in a 6-8" ceramic bowl and mix with a fork until mixed. Microwave for 15 sec to make the mixture creamy. Add the vanilla and stir until mixed. Add the powdered sugar 1/3 lb at a time and mix. This is labor intensive as the mixture changes from a creamy texture to a crumbly texture. Continue stirring until the powdered sugar is uniformly distributed. White and brown strands in the mix should not be distinguishable. There are no negative effects from over mixing. Scoop out a heaping serving of the loose crumbly mixture with a small melon baller and put the loose ingredients in your hand. Compact this serving by squeezing the mixture tightly in your hand multiple times. Then cup both hands together and roll the compressed ball between the palms of your hands into a round ball. If the ball fractures or starts to separate, then recompress and roll again to achieve a smooth round surface. Finally place the rolled balls gently into a container. You should be able to make 60-75 balls. Check to insure that the rolled balls will fit into the paper candy cup. Avoid making them oversized as the ratio of chocolate to PB mix is important for the right flavor. The balls may be stacked in a round or rectangular bowl. Cover and put into freezer for several hours. The balls may stick together but they separate easily later.

In a double boiler, add the paraffin wax and wait until it melts completely. Add all of the chocolate chips and stir until melted. The paraffin changes the viscosity of the chocolate and discourages formation of a thick chalky chocolate coating. Instead the chocolate flows smoothly and forms a shiny attractive surface.

Prepare the empty candy cups in a tray near the double boiler. Drop the frozen balls into the molten chocolate one at a time. Roll them around quickly in the molten chocolate with a steak carving fork. Then use the fork to roll the ball to the edge of the double boiler pan and lift the coated ball out of the pot—balancing the ball on the tip of the carving fork. Allow the residual chocolate to drip off and then transfer the coated ball into the paper candy cup by rolling it off the tip of the carving fork into the cup. With practice this can be done with one hand but it's OK to use an additional hand to hold the cup in position. Any imperfections from the fork will usually be smoothed over as the chocolate continues to flow while it sets. Chill the final product and serve at room temp.