



Butterfinger Chocolates



1 c creamy Skippy peanut butter (not all-natural)

4 T butter, softened

2 c powdered sugar

1 Butterfinger bar

2 c white chocolate chips

2 T shortening

extra chopped Butterfinger candy for topping if desired

Beat peanut butter and butter until creamy. Beat in powdered sugar until mixture resembles crumbly cookie dough. Stir in chopped Butterfinger bar. Using scoop, form 1-inch balls. Place on wax paper. Freeze 1 hour. Melt white chocolate chips and shortening in mini crock pot or double boiler and stir until melted and smooth. Remove Butterfinger balls from freezer and immediately dip in chocolate with fork, scraping off excess. Sprinkle with chopped Butterfinger candy if desired. Place on fresh sheet of wax paper. Refrigerate until set. Store in refrigerator.