



Butterfinger Eyeballs



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

1 c M&M's

1 small tube red decorator icing

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. Place one M&M on top of each Butterfinger ball. Place on fresh sheet of wax paper. Refrigerate until set. Using red icing, create "bloodshot" marks coming out from the M&M and down the sides of the eyeball. Store in refrigerator.