



## Peanut Butter Chocolates



1 cup creamy or chunky peanut butter (not all-natural)

6 tablespoons butter or margarine, softened

2 cups powdered sugar

dash salt

12 oz. milk chocolate chips

2 T shortening

Beat peanut butter, butter or margarine, powdered sugar and salt until creamy. Mixture should resemble cookie dough. Using 3/4-inch cookie scoop, form balls on wax paper. Chill 30 minutes in freezer or 1 hour in refrigerator. Melt chocolate chips and shortening in double broiler or in mini crock pot. Stir until completely melted and smooth. Remove peanut butter balls from fridge or freezer and dip in chocolate. Place on wax paper and let set. Store in refrigerator.