

Zucchini Bread Recipes

Butterfinger Balls Recipe

Learn to make these irresistible Butterfinger candy balls coated in chocolate, a simple no-bake dessert that brings back sweet memories.

20 min Prep time	**10 min** Cook time	**30 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Filling

- ▢ 1 (10 oz) bag candy corn
- ▢ 1 cup creamy peanut butter (not natural)
- ▢ 1 ½ cups powdered sugar, sifted
- ▢ 1 teaspoon vanilla extract
- ▢ ¼ teaspoon salt

For the Coating

- ▢ 16 ounces chocolate almond bark or candy melting wafers
- ▢ Optional: 1 tablespoon crushed peanuts or sprinkle of sea salt for garnish

Instructions

1. In a medium saucepan over low heat, combine the candy corn and peanut butter. Stir constantly until the candy corn is completely melted and the mixture is smooth. This will take about 5-7 minutes. Remove from heat and stir in the vanilla and salt.
2. Gradually stir the sifted powdered sugar into the warm peanut butter mixture until a thick dough forms. It will be a bit sticky. Let the mixture cool for about 15-20 minutes, until it's comfortable to handle.
3. Line a baking sheet with parchment paper. Using slightly damp hands, roll the dough into 1-inch balls and place them on the prepared sheet. If the dough is too sticky, chill it for another 10 minutes. Once all balls are rolled, place the baking sheet in the refrigerator for at least 30 minutes to firm up.
4. Meanwhile, melt the chocolate almond bark according to package directions, usually in a microwave-safe bowl in 30-second intervals, stirring between each, until smooth.
5. Using a fork or a dipping tool, dip each chilled ball into the melted chocolate, coating completely. Let the excess chocolate drip off, then return to the parchment paper. If desired, sprinkle with a tiny pinch of sea salt or crushed peanuts before the chocolate sets.
6. Allow the chocolate to set completely at room temperature, which takes about an hour. You can speed this up by placing them in the refrigerator for 15 minutes. Once set, enjoy! For more kitchen inspiration, check out our helpful articles on baking tips and tricks.

Nutrition per serving

150 kcal	2 g	21 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- Store in an airtight container in the refrigerator for up to 2 weeks.
- For a fun variation, try using white chocolate or dark chocolate for the coating.
- If the mixture becomes too firm to roll after chilling, let it sit at room temperature for a few minutes to soften.