

Peanut Butter Eggs

Ingredients:

4 oz. cream cheese, softened
2 Tbsp. margarine, softened
 $\frac{3}{4}$ cup creamy peanut butter
 $\frac{1}{2}$ tsp. vanilla
2 $\frac{1}{2}$ - 3 $\frac{1}{2}$ cups Confectioners' sugar
 $\frac{3}{4}$ pound candy making chocolate (milk or dark)



Directions:

In large bowl with a wooden spoon combine the cream cheese, butter and peanut butter until smooth.

Add vanilla and mix.

Add the Confectioners' sugar $\frac{1}{2}$ cup at a time, mixing well after each addition.

The mixture should be stiff.

You may need to mix with your hand near the end. Shape filling into 1" balls or eggs. Cover and Chill overnight.

Directions: To coat peanut butter eggs

Melt $\frac{3}{4}$ lb. of good quality candy making chocolate (milk or dark) in a 2 cup glass measuring cup.

Melt chocolate on 50% power in a microwave for 2 minutes. Stir well. Repeat for 1 min. at 50% power, if needed. Stir until liquid.

Drop balls or eggs 1 at a time into the chocolate, using a fork turn the candy over until completely coated. Tap off excess chocolate and place on waxed paper lined cookie sheet.

The candy will harden at room temperature or may be placed in a refrigerator for 5 minutes.

Makes approximately 36-1" peanut butter balls.