



PEANUT BUTTER BALLS

10 min 50 min easy 45 pieces

INGREDIENTS

Peanut butter

70 g sugar (optional)

350 g peanuts, unsalted (roasted)

Peanut butter balls

250 g oats

80 g chocolate chips

25 g water

1 tsp vanilla extract or 1 tbsp homemade vanilla sugar

PREPARATION

Peanut butter

1. Place sugar into mixing bowl and grind **10 sec/speed 10**. Transfer into a bowl and set aside.
2. Place peanuts into mixing bowl and sauté **10 min/100°C/speed 2**. Scrape down sides of mixing bowl with aid of spatula.
3. Grind **1 min/speed 6**. Scrape down sides of mixing bowl with aid of spatula.
4. Add ground sugar and mix **1 min/speed 6**. Scrape down sides of mixing bowl with aid of spatula.

Peanut butter balls

5. Add 200 g oats, chocolate chips, water, vanilla and mix **10 sec/speed 4**, with aid of spatula. Refrigerate for 30 minutes and shape mixture into balls with wet hands (approx. 15 g. each), cover with remaining 50 g oats and serve immediately or refrigerate until needed.

TIP

If you won't use it immediately, you can follow the recipe until step 4 for peanut butter. Transfer to a sterilized, allow to cool down and refrigerate.