

Introduction

Butterfinger balls are a delightful treat that combines the irresistible crunch of Butterfinger candy bars with rich cream cheese, all coated in smooth chocolate. These bite-sized delights are perfect for parties, holiday gatherings, or even just a sweet snack at home. The unique texture of the Butterfinger candy gives these treats a distinctive flavor that is both savory and sweet, making them a hit among candy lovers. Whether you're making them for a special occasion or simply indulging your sweet tooth, these Butterfinger balls are sure to impress.

Detailed Ingredients

Crushed Butterfinger candy bars: 2 cups (about 16 fun-sized bars)

Softened cream cheese: 8 oz.

Semi-sweet chocolate chips: 2 cups

Optional vegetable shortening: 1 tbsp (for smoother dipping)

Optional decoration: Butterfinger or chocolate sprinkles

Prep Time

Prep Time: 15 minutes

Cook Time, Total Time, Yield

Cook Time: 10 minutes

Total Time: 1 hour 25 minutes (including chilling)

Yield: Approximately 24 balls

Detailed Directions and Instructions

Step 1

In a spacious bowl, combine the powdered sugar, graham cracker crumbs, crushed Butterfinger pieces, melted butter, and softened cream cheese. Mix thoroughly until all ingredients are well-blended. The texture should be moldable, similar to cookie dough.

Step 2

Once your mixture is ready, form it into 1-inch balls and place them on a baking sheet. After shaping all the balls, transfer the baking sheet to the refrigerator for about 30 minutes. This step is crucial as it allows the balls to firm up, making them easier to dip in chocolate later.

Step 3

While the butterfinger balls are chilling, melt the semi-sweet chocolate chips. You can do this using a double boiler or by following the instructions on the package for microwave melting. If you choose to use vegetable shortening for a smoother consistency, add it to the melting chocolate.

Step 4

Once the chocolate is properly melted and smooth, retrieve the chilled balls from the refrigerator. Dip each ball into the melted chocolate, ensuring it's fully coated. Use a fork to lift the balls out of the chocolate, allowing any excess to drip off before placing them back on the parchment or wax paper.

Step 5

After all the balls have been dipped in chocolate, sprinkle them with Butterfinger or chocolate sprinkles if you desire some added flair. Allow them to sit at room temperature or in the refrigerator until the chocolate has fully set, which may take approximately 15-30 minutes.

Notes

- Be sure to crush the Butterfinger bars finely to enjoy a consistent texture in your candy balls.
- Chilling the balls before dipping in chocolate makes the process significantly easier.
- Adding sprinkles is entirely optional, but they do create a festive look!

Cook techniques

- When melting chocolate, be careful not to overheat it, as this can lead to a grainy texture. Stir frequently to achieve a silky smooth consistency.
- Use a dipping fork or skewer to ease the process of coating the balls in chocolate without mess.

FAQ

Can I use a different type of chocolate for coating?

Yes, you can use milk chocolate, white chocolate, or even colored candy melts for a festive appearance.

How should I store the Butterfinger balls?

Store the chocolate-covered balls in an airtight container in the refrigerator. They should stay fresh for about a week.

Can I freeze the Butterfinger balls?

Yes, you can freeze them. Just be sure to place them in a freezer-safe container, and they can last for up to three months in the freezer.

Conclusion

Butterfinger balls are an easy and fun treat that are perfect for sharing or indulging solo. With just a few simple ingredients and steps, you can create a decadent snack that everyone will love. Feel free to customize them with your favorite toppings, flavors, or chocolate variations. So next time you're in the mood for something sweet, whip up a batch of these delightful candy balls and enjoy!

More recipes suggestions and combination

- Try using Oreo crumbs instead of Butterfinger for a different flavor profile.
- Swap out semi-sweet chocolate for dark chocolate for a richer taste.
- Incorporate a bit of sea salt on top after dipping for a sweet-salty combination.
- Experiment with different candy bars mixed into the dough, such as Snickers or Reese's.
- For a Nutty variation, roll the dipped balls in crushed nuts before the chocolate hardens.