



## Butterfinger Balls

Makes 60 to 70 balls

( Inspired by Homemade Butterfingers on [www.plainchicken.blogspot.com](http://www.plainchicken.blogspot.com) )

22 oz bag Brach's Marshmallow Pumpkins (or candy corn)

18 oz crunchy peanut butter

1 Cup Powdered sugar

4 Tablespoons Vegetable Shortening

12 oz bag chocolate chips (Trader Joes or Ghirardelli semi-sweet, chocolate chips )

Melt marshmallow candy in microwave. Start with 1 minute on high and stir then stir every 20 to 30 seconds until melted. Pumpkins take much longer to melt than candy corn. Mix with peanut butter. I had a trouble with it being to stiff to mix so I put it back in the microwave for 30 seconds, stirred well and repeated until I had it well combined.



Make into small balls and place on wax paper. I made mine the size of a large grape. Let sit for an hour or longer to harden.

Mix chips, sugar and vegetable shortening. Microwave on high 1 minute and stir. Then stir ever 30 seconds until melted and combined. It will look sort of like chocolate frosting.

(I used every last drop of chocolate to coat my balls so if you have an open bag of chocolate chips you might want to add some extra to the coating.)

<http://www.lincolntent.com/GFCF-Desserts.html>