

# CHOCOLATE SUNFLOWER BUTTER BALLS

*Makes approximately 25 tablespoon-size balls*

## **INGREDIENTS:**

- $\frac{3}{4}$  C. creamy sunflower seed butter
- $\frac{3}{4}$  C. Enjoy Life Foods Vanilla Honey Graham Crunchy Cookies, crushed
- $1\frac{1}{2}$  C. powdered sugar, sifted
- 4 T. butter flavored shortening
- 1 bag Enjoy Life Foods Mini Chips
- 2 T. butter flavored shortening

## **DIRECTIONS;**

1. Line a baking sheet with parchment paper or wax paper, set aside.
2. In a medium bowl, mix together the sunflower seed butter, crushed Vanilla Honey Graham Crunchy Cookies, sifted powdered sugar and the 4 T. butter-flavored shortening, until well combined.
3. Using a tablespoon or a small scoop, portion out all the dough onto the sheet tray. Gently roll between your hands to form a ball.
4. Place the rolled sunflower seed butter balls in the freezer for at least 2 hours, up to 24.
5. When ready to coat with chocolate, place a small pot on the stove with 1" of water. Bring to a simmer and place a glass bowl on top with the Mini Chips and the 2 T. butter flavored shortening. Stir, occasionally, until melted and smooth. Turn heat off but keep pot on stove.
6. One by one, gently roll the frozen sunflower seed butter balls in the chocolate until all coated. Use a fork to lift balls out of the chocolate and allow the excess chocolate to drip off. Place back on the parchment/wax-lined tray and continue until all balls are coated.
7. Place in the refrigerator for 30 minutes to an hour to set, then place in a re-sealable plastic bag and store in the refrigerator until ready to enjoy!