



Peanut Butter Greek Cream Cheeseball

Ingredients:

8 oz Greek Cream Cheese (softened)
1 cup Powdered Sugar
3/4 cup Creamy Peanut Butter

3 tbsp packed Brown Sugar
3/4 cup Milk Chocolate Chips
3/4 cup Peanut Butter Chips

Instructions:

1. Beat Greek Cream Cheese, Powdered Sugar, Peanut Butter and Brown Sugar in a large bowl until blended
2. Spoon onto a large piece of plastic wrap. Bring all four corners of plastic wrap together and twist tightly, forming a ball shape.
3. Freeze for an hour and 30 minutes.
4. Place Peanut Butter Chips and Chocolate Chips into a flat dish. Remove ball from plastic wrap and roll the ball into the morsels.
5. Place ball on serving dish, then cover and freeze for 2 more hours. If frozen overnight, thaw for 20 to 30 minutes before serving.

Enjoy with Graham Cracker Sticks, Apple Slices or anything else that deserves a scoop of peanut butter!

