



## [Peanut Butter Lumps of Coal](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 10 minutes

Cook Time: 2 minutes

Total Time: 20 minutes

Makes: 36

### **Peanut Butter Lumps of Coal Ingredients:**

- 15 oz Peanut Butter Chocolate Sandwich Cookies (we used oreos!)
- ¼ cup Peanut Butter
- 8 oz Cream Cheese
- 20 oz Black Chocolate Melts

### **Peanut Butter Lumps of Coal Directions:**

- Pulse peanut butter chocolate sandwich cookies in food processor until crumbs.
- Add peanut butter and cream cheese to the chocolate peanut butter cookies; pulse until combined (it should look like a pie crust dough).
- Place a piece of waxed paper down near your work area.
- Drop dough by tablespoonfuls onto wax paper. These are not to be uniform (they are lumps of coal), so do NOT roll into a uniform ball.
- Place a cup of black chocolate melts into a bowl. Heat in the microwave for 30 seconds, stir. Heat in microwave for another 30 seconds; stir. Repeat a third time. Check the consistency of

your chocolate. If smooth, do not heat further. If it still does not stir and drips smoothly heat one more time.

- Drop the chocolate lump into the melted black chocolate. Use a fork to remove the cookies from the chocolate.
- Bounce the fork against the bowl to remove excess black chocolate.
- Place on a clean sheet of wax paper.
- Allow to dry.
- Store in a cool place.