

# NUTELLA BALLS

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## INGREDIENTS

1½ cups powdered sugar  
½ cup Nutella  
3 Tbsp softened butter

1 bag chocolate chips and 1 Tbsp of cold butter  
*or* 1 pound of melting chocolate



PREP: 15 MIN

SERVINGS: ABOUT 20

## DIRECTIONS

- In a mixing bowl, combine powdered sugar, Nutella and softened butter. Mix well. Refrigerate for ten minutes.
- Shape into 1 inch balls and place on paper lined cookie sheet. Chill for 30 minutes or until firm. (Add more powdered sugar if balls will not form)
- While chilling, use a double boiler to melt chocolate chips and butter or melting chocolate according to package directions.
- Dip balls in chocolate and place on waxed paper to harden.
- Try not to eat all of them in one sitting!