

## Halloween White Chocolate Eyeballs

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### Ingredients / Ingrédients

- 1/2 cup butter
- 1-1/2 cup peanut butter
- 1 lb. powdered sugar
- 1 Tbs. vanilla extract
- 12 oz. white chocolate or coating
- 40 miniature chocolate chips
- red, blue, green food gel
  
- toothpicks
- wax paper

### Instructions

- Cream the butter and peanut butter together, then add the powdered sugar and vanilla extract and blend thoroughly.
- Form one-inch balls and refrigerate until firm.
- Melt white chocolate in the microwave and with a toothpick, dip the eyeballs, covering all but a small circle about the size of a dime (will be the iris and pupil).
- Place on wax paper until cool and firm.
- Place a mini chocolate chip in the center of each eyeball
- Fill in iris area with blue and/or green gel, and and decorate sides with red food gel to simulate bloodshot veins.

### My favourite food memory:

The last trip I took with my father before he passed away was a camping trip to Colorado and Wyoming. He wanted to catch a fish so bad, but he wanted me to catch one even more. When I finally caught a good-sized trout, he was so happy he almost rocked us out of the boat. It took about 8 hours of fishing and \$40.00 worth of supplies to catch, eat and cook that one fish, but it was worth every cent.