

Idiot's Kitchen Recipe – Peanut Butter Balls

Recipe from www.idiotskitchen.com



Ingredients:

2 cups Rice Krispies Cereal
1 cup Peanut Butter (smooth, not crunchy)
1 ¼ cups Powdered Sugar (confectioner's sugar)
½ stick (4 Tablespoons) Butter, melted
1 cup (6 oz) Semi-Sweet Chocolate Chips
1 Tablespoon Crisco

Crush 2 cups of Rice Krispies in a blender. Pulse to chop them up but don't get them so fine that they turn into dust. Mix the crushed Rice Krispies in a large mixing bowl with 1 cup of smooth peanut butter, 1 ¼ cups powdered sugar, and ½ stick melted butter. Stir with a spoon or mix with clean hands to thoroughly combine all of the ingredients.

Pull a small hunk of dough (about 2 teaspoons) off and roll it into a ball the size of a large gumball or super ball. Place the peanut butter balls on a foil lined baking sheet and refrigerate for 2 hours.

When the balls have chilled, melt 1 cup of chocolate chips and 1 Tablespoon Crisco in the top of a double boiler. (To make a double boiler, place 1-2 inches of water in a small sauce pan and use a heat resistant bowl on top of the pan to melt the chocolate.) Dunk the chilled peanut butter balls in the chocolate and coat on all sides. Lift with a fork and place on a waxed paper lined baking tray. Chill to help the chocolate harden.

Makes 25 peanut butter balls.