

Crispy Peanut Butter Balls

Ingredients

2 cups creamy peanut butter

1 stick butter

½ teaspoon salt

2 cups confectioners sugar

2 cups puffed rice cereal

12+ ounces semisweet or dark chocolate chips

Kitchenware

Mixing bowl

Liquid measuring cup

Measuring cups

Measuring spoons

Long stirring spoon

Steps	Ingredients per Step	Instructions
1	2 cups peanut butter, 1 stick butter ½ teaspoon salt, 2 cups confectioners sugar, 2 cups puffed rice cereal	In a small sauce pot, melt butter and peanut butter. Remove from heat and stir in salt. Set Aside. In a large bowl stir together confectioners sugar and rice cereal.
2		Add the wet into the dry, stir until combined. Using a small scoop, roll mixture into balls and place on a parchment lined cookie sheet. Place in refrigerator until firm, about 15 minutes.
3	12+ ounces semisweet chocolate chips (melted)	Meanwhile, melt chocolate over a double boiler. Remove peanut butter balls from refrigerator and dip / roll into melted chocolate. Allow chocolate to set, about 10 minutes in the refrigerator.