

Peanut Butter Balls

Submitted by: **Lindsay Crone** / Content & Communications Manager

Yield: 30 pieces

- Ingredients**
- 1 stick butter
 - 3 cups of crispy rice cereal
 - 18 oz peanut butter
 - 1 lb confectioners' sugar
 - 12 oz chocolate chips

- Instructions**
- 1 Soften butter and mix it together with the peanut butter.
 - 2 Add in the confectioners' sugar and mix well.
 - 3 Slowly add the crispy rice cereal until all ingredients are mixed well.
 - 4 Form round balls and place on a cookie sheet lined with wax paper.
 - 5 In a double boiler, melt the chocolate chips to a thin consistency.
 - 6 Dip the balls into the chocolate until completely covered. Place on a cookie sheet.
 - 7 Place the peanut butter balls in the refrigerator or freezer to set. It is recommended to store in the refrigerator until ready to serve.

Source: [New York Times Cooking](#), with modifications

Pies, and Cookies,
and Treats... Oh My!

