

Ferraro's

Cucina

No Bake Chocolate Peanut Butter Balls

Ingredients

1 1/2 cups no-stir creamy peanut butter (one 16 ounce jar)

3 cups confectioner's sugar

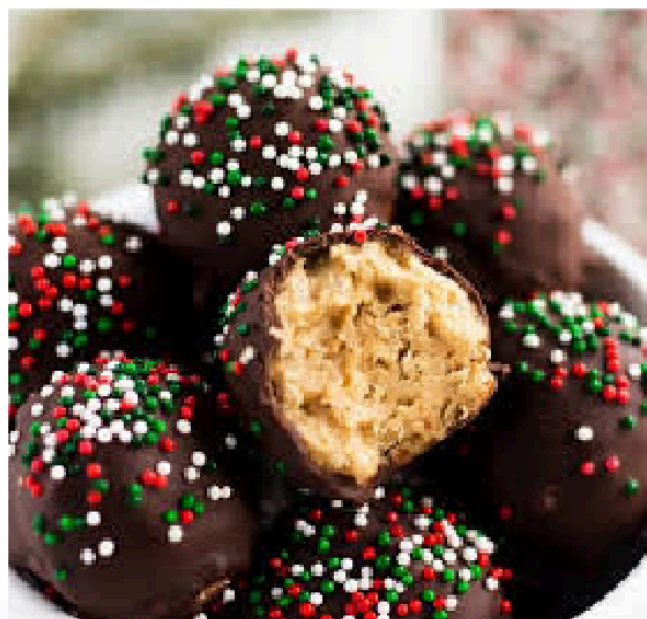
1/2 cup (1 stick) unsalted butter, room temperature

2 cups Rice Krispies

2 cups (350 g) dark chocolate chips, for dipping

Preparation

- Combine peanut butter and butter. Slowly add confectioner's sugar and then Rice Krispies. Mixing just until combined. Place mixture in refrigerator until firm, about 45 minutes.
- Take chilled mixture and scoop a full tablespoon. Roll into 1-inch balls and place on baking sheet lined with parchment paper. Place in freezer for at least 30 minutes to prevent misshaped balls.
- When ready to dip balls, prepare a baking sheet lined with parchment paper. Place chocolate chips in a microwave-safe bowl and heat in the microwave on 50% power level. Start with 1 minute, stir the chips. Repeat on 50% power level, stirring every 20 seconds until smooth.
- Dip balls in melted chocolate and transfer to lined baking sheet. Immediately add sprinkles if desired. Once all the balls are covered in chocolate, place in fridge to firm up. Store in an air tight container in the fridge or at room temperature.



*We have all the fresh ingredients for this recipe!
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