

Peanut Butter Balls

Ingredients:

½ cup butter, softened

2 cups peanut butter (not reduced fat, too hard to mix)

1 lb powdered sugar

3 cups Rice Krispies cereal

1 ½ bags semisweet chocolate chips

1/3 bar of paraffin wax

Mix butter and peanut butter with mixer. Mix in powdered sugar a cup or two at a time. When mixture gets very thick, you may need to mix with your hands. Mix in Rice Krispies. Line a cookie sheet with wax paper. Form mixture into 1 ¼" balls and place on cookie sheet. Chill 3-4 hours.

Melt chocolate chips and wax in a double boiler. Dip balls in chocolate and put back on waxed paper. Chill in fridge until chocolate is hardened. Store in fridge or freezer. Makes 5 dozen.

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