

Peanut Butter Balls

In my family I can make the best sized peanut butter balls, but it is very hard to do. The first time I made them they were too huge. Now, I know how to make the perfect size. My experience will help you learn how to make this sweet treat for your family.

Ingredients:

2 ½ c. butter
2 c. peanut butter
3 c. powdered sugar
rice krispies
Chocolate chips
parchment paper,
1 8 x 8 metal pan
1 bowl
little cupcake holders

The secret of making a perfect triple chocolate chip peanut butter ball is to follow the recipe precisely. Mix rice krispies with peanut butter, melted butter and powdered sugar in a bowl. Take a medium-sized amount and roll it in a ball. **WARNING:** If the batter is not sticking together, you have done something wrong. Let cool for 30 minutes. After it has cooled, melt the chocolate and dip them in it. Prepare the 8 x 8 pan ahead of time. Put the dipped balls in a Christmas cupcake holder and then put them back in the freezer. After they have cooled, you can decorate them. Then you can ENJOY!!!!!!

Your peanut butter balls should turn out delicious sweet and savory. They should be the size of a gum ball. Share this treat with your family and friends because this is a delicious treat.