

CHOCOLATE COVERED PEANUT BUTTER BALLS

2 cups icing sugar
2 cups rice krispies
1 cup peanut butter
¼ cup butter

All ingredients should be at room temperature.

Crush rice krispies a bit.

Mix together butter and peanut butter so blended well. Mix together icing sugar and rice krispies. Then mix dry and wet together, squishing so forms a big lump in your bowl.

Depending on the consistency you may have to add a bit more rice krispies so not so sticky when rolling balls. A tablespoon scoop of the mixture is a good estimate of the quantity needed to make a small ball. It works better if you have the proper scooper. (I have a size 100 spring loaded scooper. Fill it so that it is level with the edge, pop it out, then roll into balls.)

Cool balls in fridge before dipping in chocolate.

Melt 1 pk chocolate chips (6 oz) and about 1 tablespoon of Crisco shortening to make the chocolate thinner, (add more as needed) in a double boiler. (I use a steel bowl over a pot of boiling water.) A good quality melting chocolate might not need anything to thin it.

When chocolate is smooth and thin, drop the ball in the chocolate, cover it completely. Using a fork, lift the ball out of the chocolate, rub it gently along the walls of the steel bowl to remove the excess chocolate. Drop onto wax paper to cool. Use a toothpick to help slide off fork.

You can also drop the ball in chocolate, use a spoon to cover completely and then use a toothpick to drag it out. Drag the toothpick across the top of the hole to cover it.

Do not double the recipe. Takes about 1 hour to roll balls and about ½ hour to dip. Do one batch first then another. Your hands will get tired. Will make about 5 dozen. Can be frozen.