
CHOCOLATE PEANUT BUTTER BALLS

Makes 45 peanut butter balls

The combination of chocolate and peanut butter are absolute heaven.

1 cup creamy peanut butter
½ cup butter, softened
2 cups icing sugar
1/3 cup graham cracker crumbs
1 cup Rice Krispies
1 ½ cups semi- sweet chocolate chips
2 Tbsp. vegetable shortening
45 mini cupcake liners



In a medium size bowl, beat together, peanut butter, softened butter, icing sugar and graham cracker crumbs until well combined. Add in the Rice Krispies and mix together by hand. Form into balls and place on a cookie sheet. Refrigerate for about 15 minutes. On another cookie sheet, prepare the mini cupcake liners. Set aside. In a medium size pot, add about 4 cups of water. Place a bowl over the pot and add the chocolate chips and vegetable shortening. Turn the heat up to medium and stir to melt the chocolate chips. Turn heat down to very low (just enough to keep the chocolate warm). Dip the peanut butter balls into the chocolate and place into the cupcake liners. Refrigerate when finished.

I found it easiest to use a skewer to dip the balls into the chocolate then use a fork to gently push it off into the liners. I also dipped about 10 at a time, chilling for about 5 minutes in between each batch.

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