

# Chocolate-Covered Peanut Butter Balls

Posted on [Entertain the Possibilities](#) blog

Recipe source: Ilise Goldberg adapting the Kellogg's Rice Krispies recipe

***\*These treats can be made gluten-free and/or vegan\****

## **Ingredients:**

- 2 cups creamy peanut butter – preferred brands are Skippy or Jif
- 1 pound confectioner's sugar
- 1 stick butter (1/2 cup) -- *If making vegan version, use Earth Balance Vegan Buttery Sticks, they are supposedly the best faux-butter option.*
- 3 cups Rice Krispies -- *If making gluten free version, use a gluten free cereal such as Barbara's Brown Rice Crisps*
- Approx. 20 -25 oz (1¼ to 1½ lbs) hard chocolate for dipping, a combination of dark, semi-sweet & milk chocolate is fine. OR if making vegan version, use vegan chocolate chips. By using a little extra chocolate (1 ½ pounds) it'll be easier to dip the PB balls, but you'll have leftover chocolate when you're done.

## **Directions:**

- Mix peanut butter, sugar, butter and cereal/Rice Krispies in electric mixer with paddle attachment until blended.
- Use your hands to form the dough into 1 inch balls or smaller. Place them on the cookie sheets fairly close together.
- Chill in refrigerator until firm (overnight is okay).
- Melt chocolate in microwave, over stovetop or in double-boiler, and keep melted while dipping the balls. (Gently reheat if necessary.)
- Dip each ball in melted chocolate until it is entirely covered, letting the excess chocolate drip off. Try using long skewers to dip the ball into the chocolate. Once skewer is removed, cover the hole with a little excess chocolate.
- Place dipped balls on cookie sheet lined with wax paper.
- Refrigerate until hardened.
- Store in refrigerator in covered container.





From Kellogg's Site

#### Ingredients

1 cup crunchy peanut butter

1/4 cup margarine or butter, softened

1 cup powdered sugar

2 cups Kellogg's® Rice Krispies® cereal

1 1/2 cups semi-sweet chocolate morsels

2 tablespoons vegetable shortening

54 mini-muffin paper cups

In large electric mixer bowl, beat peanut butter, margarine and sugar on medium speed until thoroughly combined. Add KELLOGG'S RICE KRISPIES cereal, mixing thoroughly. Portion mixture, using rounded teaspoon. Shape into balls. Place each ball in paper cup. Refrigerate.

2. Melt chocolate morsels and shortening in small saucepan, over low heat, stirring constantly. Spoon 1 teaspoon melted chocolate over each peanut butter ball. Refrigerate until firm. Store in airtight container in refrigerator