



Chocolate Peanut Butter Balls

Ingredients:

- 1 cup crunchy peanut butter
- $\frac{1}{4}$ cup margarine or butter, softened
- 2 cups Rice Krispies cereal
- 1 cup powdered sugar
- 1 pkg. (14 oz.) chocolate candy coating
- 2 tablespoons shortening
- White candy coating, melted (optional)

Directions:

- In large bowl, combine peanut butter and margarine. Add Rice Krispies and sugar, mixing until evenly combined.
- Portion cereal mixture, using a rounded measuring teaspoon. Roll into balls; set aside.
- In top of double boiler, over hot water, melt chocolate coating and shortening.
- Dip each peanut butter ball in coating and place on waxed paper-lined baking sheet.
- Drizzle with melted white coating, if desired.
- Refrigerate until firm. Place in small candy paper cups to serve.

Notes:

One package (12 oz.) semi-sweet chocolate chips may be used in place of chocolate candy coating.

Yield: 4 $\frac{1}{2}$ dozen balls