



GG's Famous Peanut Butter Balls

Ingredients (approx. 30 balls)

- 1 Cup peanut butter
- 3 Tablespoons butter or margarine
- 2 Cups Rice Krispies
- 1 Cup icing sugar
- Merckens Light Chocolate Wafers Melted

Directions

1. In a large bowl, combine peanut butter, butter, rice krispies and icing sugar and place in the freezer to harden.
2. Remove the bowl from the freezer and form the mixture into bite-sized balls.
3. Return formed peanut butter balls back to the freezer to set
4. While they set melt Mercken wafers down to liquid chocolate
5. Remove balls from the freezer and dip one at a time into chocolate - place on a parchment-lined cookie sheet and leave them to cool.

Keep away from squirrels, as they seem to be their favourite snack!



*In memory of
Gail (GG)*