

Peanut Butter Balls

DESSERT

Ingredients

- 1 cup crushed corn flakes
- 1 cup creamy peanut butter
- 1 cup powdered sugar
- 3 cups melting/dipping chocolate wafers

Directions

- In a large bowl thoroughly mix the crushed corn flakes, peanut butter, and powdered sugar. You can start by mixing with a spoon, but you will need to get in there and mix with your hands. Feel free to do this part in a stand mixer with the paddle attachment on low speed.
- Take about 1 tablespoon or a bit more and roll them into balls and set them on a sheet tray lined with parchment paper.
- Add 2 cups of the chocolate wafers to a heat safe bowl and place it over a pot of simmering water over low heat and temper the chocolate until it is melted, which takes about 2 to 3 minutes.
- Remove the bowl from the heat and mix in the remaining 1 cup of chocolate using a rubber spatula until melted.
- Adding one peanut butter ball at a time to the melted chocolate bowl and completely coat it using two spoons to help move it around and then set aside on a sheet of parchment paper. Repeat the process until all the balls have been dipped.

