

Chocolate Rice Krispie Balls: The No-Bake Treat Everyone Will Love

Chocolate Rice Krispie Balls ??



TIME
20 min

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INGREDIENTS

- 1 cup creamy peanut butter
- 1 cup confectioners' sugar
- 3 cups Rice Krispies cereal
- 1 cup chocolate chips (semi-sweet or milk chocolate work best)

Ingredient Tips & Swaps:

Peanut Butter: For a twist, use almond butter or sunflower seed butter (great nut-free option).

Add-ins: Mix in shredded coconut or mini chocolate chips for texture variation.

Topping Tip: Before the chocolate sets, sprinkle with sea salt or crushed peanuts for a fancy touch.

Instructions:

1. Make the Peanut Butter Base:
2. Add the Crunch:
3. Shape the Balls:
4. Melt the Chocolate:
5. Dip and Set:
6. Serve and Enjoy!:

Tips for Success:

Chill Before Dipping: Pop the peanut butter balls in the fridge for 15-20 minutes before dipping for easier handling.

Use a Fork for Dipping: Let the excess chocolate drip off before placing them back on the tray.

Double the Batch: These freeze well, so make extra and stash some for later!

Storage & Make-Ahead Tips:

Fridge: Store in an airtight container in the refrigerator for up to 1 week.

Freezer: Freeze in layers between parchment paper in a sealed container for up to 1 month. Thaw at room temp for 10-15 minutes before eating.

Serving Ideas & Pairings:

This Brownie Batter Dip - spoon-licking good

Edible Cookie Dough - soft, sweet, and safe to eat raw

No-Bake Peanut Butter Oatmeal Bars - hearty and satisfying

Old-School No-Bake Cookies - the nostalgic treat that inspired so many

More Recipes You'll Love:

These Chocolate Chip Cookie Bites - easy and adorable

No-Bake Monster Cookie Energy Balls - protein-packed snackable goodness

Brownie Batter Dip - the perfect dip for everything

Final Thoughts:

DIRECTIONS

1. **Make the Peanut Butter Base:** In a large bowl, mix the peanut butter and confectioners' sugar until smooth.
2. **Add the Crunch:** Gently fold in the Rice Krispies cereal until evenly coated in the peanut butter mixture.
3. **Shape the Balls:** Scoop out tablespoon-sized portions and roll into balls. Place them on a baking sheet lined with parchment or wax paper.
4. **Melt the Chocolate:** In a microwave-safe bowl or using a double boiler, melt the chocolate chips until smooth. Stir frequently to avoid burning.
5. **Dip and Set:** Dip each ball into the melted chocolate using a fork or toothpick, making sure to coat it fully. Place back on the baking sheet and allow to set at room temperature or refrigerate for quicker hardening.
6. **Serve and Enjoy!:** Once the chocolate is set, transfer to a serving plate and dig in!
7. **Tips for Success: Chill Before Dipping:** Pop the peanut butter balls in the fridge for 15-20 minutes before dipping for easier handling.
8. **Use a Fork for Dipping:** Let the excess chocolate drip off before placing them back on the tray.
9. **Double the Batch:** These freeze well, so make extra and stash some for later!
10. **Storage & Make-Ahead Tips: Fridge:** Store in an airtight container in the refrigerator for up to 1 week.
11. **Freezer:** Freeze in layers between parchment paper in a sealed container for up to 1 month. Thaw at room temp for 10-15 minutes before eating.

12. Serving Ideas & Pairings: These bites are perfect on a dessert board or paired with other no-bake faves like:
13. This : Brownie Batter Dip - spoon-licking good
14. Edible : Cookie Dough - soft, sweet, and safe to eat raw
15. No-Bake : Peanut Butter Oatmeal Bars - hearty and satisfying
16. Old-: School No-Bake Cookies - the nostalgic treat that inspired so many
17. More Recipes You'll Love: Love no-bake? Don't miss these:
18. These : Chocolate Chip Cookie Bites - easy and adorable
19. No-Bake : Monster Cookie Energy Balls - protein-packed snackable goodness
20. Brownie : Batter Dip - the perfect dip for everything
21. Final Thoughts: These Chocolate Rice Krispie Balls hit every craving note-nutty, crispy, chocolatey, and sweet. They're simple enough for kids to help make and impressive enough to serve at any gathering. Whether you're meal prepping snacks or whipping up dessert in a pinch, this recipe is your no-bake best friend.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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