

Peanut Butter Rice Krispie Balls Recipe: Easy, No-Bake, and Totally Irresistible

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TIME
20 to 30 min

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INGREDIENTS

- 1 cup creamy peanut butter
- 1/2 cup unsalted butter, softened
- 1 teaspoon vanilla extract
- 2 cups powdered sugar
- 3 cups Rice Krispies cereal
- 1 cup semisweet chocolate chips, optional for dipping or drizzling
- 1 teaspoon coconut oil or shortening, optional for melting chocolate

DIRECTIONS

1. Mix the base: In a large bowl, beat together the peanut butter, softened butter, and vanilla extract until smooth and creamy.
2. Add the sugar: Gradually mix in the powdered sugar until the mixture becomes thick and well combined.
3. Fold in the cereal: Gently stir in the Rice Krispies cereal until evenly distributed.
4. Chill if needed: If the mixture feels too soft to shape, refrigerate it for 20 to 30 minutes.
5. Roll into balls: Scoop out small portions and roll into bite-sized balls using your hands. Place them on a parchment-lined tray.
6. Chill again: Refrigerate the balls until firm, about 20 minutes.
7. Optional chocolate finish: Melt the chocolate chips with coconut oil or shortening until smooth. Dip the balls halfway in chocolate or drizzle chocolate over the tops.
8. Set the coating: Return the finished balls to the fridge or let them sit until the chocolate sets.
9. Serve: Enjoy chilled or at room temperature.

SWAPS & NOTES

Peanut butter: Creamy peanut butter works best for binding everything together smoothly.

Butter: Softened butter helps create a rich, easy-to-mix base.

Powdered sugar: This gives the mixture sweetness and structure.

Rice Krispies cereal: The cereal keeps the balls light and crisp instead of dense.

TIPS FOR SUCCESS

The key to getting the best texture is gently folding in the cereal rather than aggressively stirring it.

That keeps the cereal crisp and helps the mixture stay light.

You also do not want to skip chilling if the dough feels sticky.

A short rest in the fridge makes shaping much cleaner and easier.

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