

Peanut Butter Rice Crispy Treat Truffles

Ingredients

- 3 tablespoons unsalted butter
- 10 oz bag of reg-sized marshmallows (about 40)
- 6 cups rice crispy cereal
- 1 cup creamy peanut butter
- 16 oz semisweet chocolate chips
- 1 bag Reese's Peanut Butter Chips
- sprinkles



Instructions

Rice Crispy Treats

1. Melt butter in a large pot.
2. Add marshmallows and continue to stir until melted fully.
3. Add 1 cup creamy peanut butter and stir until fully combined.
4. Take off heat and mix in cereal.
5. Roll into balls and place on parchment paper. (Don't pack too tightly as that can make them difficult to chew)
6. Place on parchment paper and set aside to cool completely (if you are in a hurry stick them in the fridge while you work with the chocolate/peanut butter chips)

Chocolate & Finishing

1. Bring a pot of water to boil, turn to simmer
2. Add chocolate and peanut butter chips to a glass or other heat-proof bowl and place over water. *Do not let water touch the bottom of the bowl.
3. Stir until fully melted and combined
4. Take off heat.
5. Dunk each rice crispy ball into the chocolate mixture to fully coat. (use a fork or toothpick and make sure to let the excess drip off)
6. Place on parchment paper and decorate with sprinkles (again move them to the fridge or freezer to speed things up)