

Peanut Butter Bon Bons

Jackie Zuzgo

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*4 tablespoons margarine
12 ounces peanut butter
2 cups confectioner's sugar
3 cups Rice Krispies®
1/3 bar paraffin
12 ounces chocolate chips*

In a saucepan, melt the margarine. Add the peanut butter and then the confectioner's sugar. Mix well. Add the Rice Krispies. Let cool.

In a small double boiler, melt the paraffin and chocolate chips. Allow to melt.

Using your hands, make small balls of the Rice Krispie mixture. Place on wax paper. When finished, drop the balls in the chocolate mixture to coat. Replace the balls on the wax paper.

Per Serving (excluding unknown items): 5278 Calories; 321g Fat (51.0% calories from fat); 106g Protein; 589g Carbohydrate; 41g Dietary Fiber; 0mg Cholesterol; 3011mg Sodium. Exchanges: 8 1/2 Grain(Starch); 10 Lean Meat; 58 Fat; 30 1/2 Other Carbohydrates.