

# Peanut Butter Bon Bons

## Ingredients

- 2 cups peanut butter
- 2 cups powdered sugar
- 5 tbsp melted butter
- 4 cups Rice Krispies
- 12 ozs semi-sweet chocolate chips
- 1/4 stick paraffin wax

## Instructions

Combine first 4 ingredients in bowl; mix well. Shape into small balls. Chill for 30 minutes. Melt chocolate chips and paraffin in double boiler over boiling water; mix well. Dip bon bons into chocolate, place on waxed paper. Let stand until firm.

## Summary

**Yield:** 48

**Prep Time:** 5 minutes

**Category:** Candy

**Tags:** Christmas Baking