Crispy Peanut Butter Balls



Ingredients

½ cup natural peanut butter
¾ cup crispy rice cereal
1 tsp. pure maple syrup
½ cup dark chocolate chips, melted

Instructions

Line a baking sheet with parchment paper. In a medium bowl, combine peanut butter, cereal, and maple syrup. Roll mixture into balls, using about 2 teaspoons for each. Place on prepared baking sheet. Freeze balls until firm, about 15 minutes.

Roll balls in melted chocolate. Return to freezer until chocolate is set, about 15 minutes. Makes about 12 servings.

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