

## Nutty Peanut Butter Moon Balls



### Ingredients:



- 1 cup crunchy peanut butter
- 1/3 cup [Hiland Dairy Butter](#), softened
- 1 1/2 cups powdered sugar
- 1 1/2 cups crisp rice cereal
- 1 (12-ounce) bag white candy melts

## Directions:

In a medium bowl, mix together the peanut butter and butter until well blended.



Add the powdered sugar and mix well.



Add the cereal and stir until thoroughly blended. Your mixture should look slightly crumbly.



Softly roll peanut butter mixture into 1-inch balls and place on a platter. *Tip: Try to leave bumps for a more “cratered” look to resemble the surface of the moon.*



Freeze peanut butter balls until firm, approximately 15 minutes.

Pour candy melts into a microwave-safe bowl.



Heat for 1 minute and stir. Heat for 30 seconds and stir. Repeat until melted and smooth.

Using a cake pop stick, coat the balls with the melted candy and tap away excess for a more textured look. Return to the platter.



Let the melted candy set for about 5 minutes. Eat immediately, or refrigerate and serve later.