

Peanut Butter Bon-Bon Recipe

Submitted by Lauren Leetun

Ingredients:

- 6 cups of Rice Krispies
- 2 bags of semi-sweet chocolate chips
- 1 jar of smooth / creamy peanut butter
- 2 sticks of butter
- 3 cups of water
- 1 box of powdered sugar
- 1 box of [Gulf Wax paraffin wax](#)
- Wax paper

Directions:

- 1) Melt both sticks of butter in a saucepan over medium heat.
- 2) Once the butter has melted, add in the entire jar of peanut butter and reduce heat to low, stirring consistently until the mixture takes on a liquid consistency (i.e. the peanut butter has melted completely).
- 3) Remove the saucepan from the burner and fold in 3 cups of powdered sugar.
- 4) After you've mixed in the powdered sugar, add in 6 full cups of Rice Krispies.
- 5) Stir together; the mixture will likely be pretty lumpy.
- 6) Refrigerate mixture in bowl for 1 – 2 hours.
- 7) Following refrigeration of the peanut butter / Rice Krispie mixture, bring the bowl out and start rolling the mixture into quarter-sized balls. Place about 2" apart on baking sheets lined with wax paper.
- 8) In a [double boiler](#), boil the 3 cups of water in the bottom saucepan. In the top saucepan, melt the 2 packages of semi-sweet chocolate chips as well as 1 Tbsp of the paraffin wax (you'll have to cut this off with a sharp knife and then drop it into the chocolate mixture) over medium heat.
- 9) Once the chocolate mixture is fully melted, turn the heat of the burner down to *very low* (keeping the double boiler going).
- 10) Melt the chocolate / wax mixture entirely and then start dropping the pre-made peanut butter / Rice Krispie balls into the chocolate mixture until they are totally covered in chocolate. I usually can fit about 6 – 8 in the saucepan at a time. Remove the balls (once covered in chocolate) and place back on the wax paper (again, several inches apart).
- 11) Do this for all of the bon-bons until you've covered all of them with chocolate.
- 12) This should make between 50 and 75 bon-bons (depending on how big you make them).
- 13) Refrigerate before serving (although they can hold up fairly well in room temperature settings because of the use of the small amount of paraffin wax).
- 14) Enjoy!