

Recipe

Peanut Butter Choco-Pretzel Balls

Looking for a tasty after-school snack or game-day treat? With the perfect blend of salty and sweet, these crunchy peanut butter choco-pretzel treats are sure to score major points with kids and adults alike. Just be careful not to eat them all before you get to the party or practice!

Shop at Dollar Tree – Here's What You'll Need:

- ½ Cup Peanut Butter
- 1 Cup Graham Crackers, Crushed
- ½ Cup Confectioner's Sugar
- Two 4-oz. Chocolate Bars (we used a blend of milk and dark chocolate)
- About 2 Cups Pretzels, Broken into Small Bits



Easy Step-by-Step Directions:

1. Mix peanut butter, crushed graham crackers, and confectioner's sugar until well blended. The mixture should be crumbly, but hold together when squeezed and rolled into a ball.
2. Roll into 1" balls and freeze for at least 2 hours.
3. Melt chocolate in the microwave (see melting tips below).
4. Dip each ball into the chocolate and then roll in the pretzel bits to cover.
5. Chill for at least an hour before serving. Yields 24.

Fun Tips:

- For perfect melted chocolate, break it into pieces and heat on high in the microwave for 30-45 seconds. (Microwave powers may vary, so keep an eye on the chocolate so it doesn't burn.) Stir well. If chocolate is not completely melted, heat for another 15 seconds. Stir well. Repeat until all lumps are gone and the surface is shiny.
- Use 2 forks to lower the peanut butter ball into the chocolate so the excess chocolate can drip off easily. Try to work quickly. If the chocolate begins to set, heat it up again in the microwave for a few seconds and stir.
- We like the pretzel topping, but you can get creative! Toffee bits, mini chocolate chips, cornflakes, or other small candies will work as well.