

Peanut Butter Snow Balls

Ingredients:

- 1/2 cup creamy salted peanut butter
- 3/4 cup almond flour
- 2 tbsp maple syrup
- 1/2 tsp vanilla
- 1 cup white melting chocolate
- Sprinkles

Directions

1. In a medium bowl, mix together peanut butter, flour, maple syrup and vanilla until smooth.
2. Roll into balls and place in freezer for about 20 minutes
3. Once the balls are cool, melt white chocolate in the microwave. Heat in increments of 30 seconds on half power to avoid burning
4. Use a spoon to place the ball in the white chocolate and then spoon chocolate to cover the ball. Pick up with a fork. Gently tap on your hand holding the fork to get rid of excess chocolate. Place on parchment paper, and add sprinkles.
5. Store best in the fridge, but can be at room temp also!
6. Enjoy!

MADE WITH LOVE

by Teresa Forchard