
Peanut Butter Balls

Ingredients

3 cups rice krispies
1 stick butter, unsalted
2 cups creamy peanut butter

1 lb powdered sugar
1 lb (16 oz) milk chocolate
1" square paraffin

Directions

1. Mix together the rice krispies, butter, peanut butter, and powdered sugar
 2. Form into balls using a cookie scoop
 3. Place on parchment lined cookie sheets
 4. Refrigerate until firm
 5. Melt chocolate and paraffin in microwave, stirring after each minute
 6. Dip peanut butter balls in chocolate using a fork and place back on parchment lined cookie sheets
 7. Refrigerate until hard
 8. Store in the fridge
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Gingersnaps

Ingredients

- ¼ cup molasses
 - 1 cup sugar
 - ¼ cup shortening or margarine, softened
 - 1 egg
 - 2 cups all purpose flour
 - 2 tsp baking soda
 - ½ tsp salt
 - ½ tsp cinnamon
 - ½ tsp ginger
 - ¼ tsp cloves
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Directions

1. Preheat oven to 375 F
 2. Lightly grease (not oil) cookie sheets
 3. In large bowl combine sugar, butter or margarine, molasses, and egg
 4. Blend well
 5. Stir in remaining ingredients
 6. Blend well
 7. Chill dough for easier handling
 8. Shape dough into 1 inch balls
 9. Roll balls in sugar
 10. Place 2 inches apart on prepared cookie sheet
 11. Bake at 375 for 8-10 minutes or until edges are set
 12. Cool 1-2 minutes before removing from cookie sheet
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Chocolate Crinkle Cookies

Ingredients

- $\frac{1}{2}$ cup margarine or butter
 - 4 oz (4 squares) unsweetened chocolate
or 4 envelopes pre-melted unsweetened
baking chocolate flavor
 - 2 cups all purpose flour
 - 2 cups sugar
 - (Optional: $\frac{1}{2}$ c chopped walnuts)
 - 2 tsp baking powder
 - $\frac{1}{2}$ tsp salt
 - 3 eggs
 - Powdered sugar
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Directions

1. In a large sauce pan, melt margarine or butter and chocolate over low heat, stirring constantly
 2. Remove from heat and cool slightly
 3. Stir in remaining ingredients except powdered sugar
 4. Blend well
 5. Chill dough for 30 minutes
 6. Heat oven to 300 F
 7. Shape dough into 1 inch balls
 8. Roll each cookie in powdered sugar (coat heavily)
 9. Place 2 inches apart on ungreased cookie sheet
 10. Bake at 300 F for 15-18 minutes or until edges are set
 11. Immediately remove from cookie sheet
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