**Peanut Butter Balls**

**Miss Miller’s Fave!**

**Ingredients:**

* ½ cup smooth peanut butter
* ½ cup icing sugar
* 1 cup chocolate chips
* ½ cup dates

**Equipment:**

* Measuring spoons
* Measuring cups
* Level
* Sifter
* Chef’s knife
* Cutting board
* Wooden spoon
* Medium bowl
* Double boiler (pot of water, heat resistant bowl)

**Directions:**

1. Measure peanut butter into a bowl
2. Sift icing sugar into bowl of peanut butter
3. Chop dates, add to peanut butter and icing sugar mixture – mix well
4. Put chocolate chips in a double boiler – melt chocolate
5. Roll peanut butter mixture into balls
6. Dip peanut butter balls into chocolate mixture and place on baking sheet covered in parchment paper
7. Put finished peanut butter balls into freezer – make sure they are labelled with your block and unit