

Carob Peanut Butter Crunch Balls

From Doggy Desserts by Cheryl Gianfrancesco

Ingredients	
All natural peanut butter, no salt or sugar added	½ cup
Honey	¼ cup
Puffed rice cereal, not sugared	1 cup
Carob chips	1 cup

1. In a large bowl, beat the peanut butter and honey together until well blended and smooth.
2. Stir in the cereal, and mix well.
3. Using your hands or a spoon to shape the mixture into small, bite sized balls. Place the balls on a baking sheet lined with parchment paper. Chill until firm.
4. Melt the carob chips on a double boiler, stirring until completely melted.
5. Using a fork, dip the balls in the carob completely coating them and shaking off the excess. Return the balls to the baking sheet and refrigerate until the carob has hardened.

*Keep extra carob on hand, as 1 cup may not be enough to dip all the balls.

*Experiment with thinning some of the carob with heavy cream (like making ganache) or vegetable oil. Remember to start with a small amount before affecting the whole batch of carob.

*Keep the crunch balls in the refrigerator in a plastic bag or plastic container.