

RICE KRISPIES "SNOWBALLS"

Makes about 70 Snowballs

Ingredients:

¼ cup	Butter or margarine
250g	Mini marshmallows (1 package)
1 tsp	Vanilla Extract
6 cups	Rice Krispies cereal
2 cups	Powdered sugar
6-8 tsp	Milk or water
1 ½ cups	Shredded or flaked coconut



Directions:

- Melt the butter or margarine in a saucepan over low heat.
- Add marshmallows and stir constantly until melted. Then stir in the vanilla.
- Stir in the Rice Krispies cereal and remove from heat immediately.
- Pour the mixture into a greased glass pan or a cookie sheet lined with wax paper. Flatten with a spoon if desired, then set aside for about 20 minutes.
- Using a spoon, scoop out a bit of the Rice Krispies mixture and use your hands to roll it into a ball. The snowballs should be about the size of golf balls.
- Add a few teaspoons of the milk or water to the powdered sugar and stir. Keep adding small amounts of the liquid at a time until you achieve a fairly runny icing consistency.
- Pour the coconut onto a plate. Working with one snowball at a time, dip the ball into the icing and roll it around to cover it completely. Then roll the ball in the coconut until it is fully covered.
- Place the snowballs on a tray to dry for about 20 minutes before storing or serving to prevent them from sticking to one another.

Baking Tip: It can be a bit messy, but it is much easier and faster to use your hands to work with the snowballs when rolling them in the icing and coconut.