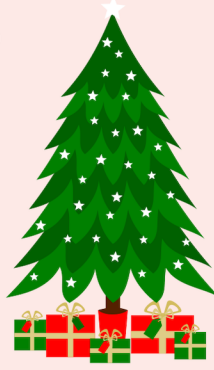


# Rudolph's bliss balls

Makes 10

🕒 Preparation 15min

*Merry Christmas*



## Ingredients

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- 1 cup puffed brown rice
- 2 Tbsp peanut butter
- 2 Tbsp maple syrup
- 1 Tbsp water
- 125g white chocolate
- 10 mini red M&Ms
- 5 pretzels

## Method

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1. Combine the chia seeds water and maple syrup into a small mixing bowl stir and set aside.
2. Pulse rice puffs in food processor for 60 seconds or until they look like fine breadcrumbs.
3. Transfer rice puffs to a mixing bowl.
4. Add the peanut butter and mix with chia seeds water, stir until all ingredients are well combined.
5. Roll into 10 small balls, refrigerate.
6. Melt white chocolate in the MW for 30sec, stir then repeat in 10sec intervals until melted.
7. Dip balls into melted chocolate with a fork or chocolate dipping spoon.
8. Place each dipped ball onto baking paper add antlers and nose, allow to dry.

