

3 Easy Snack Recipes

1 Peanut Butter Snowballs



STEPS TO PREPARE IT:

1. Mix confectioners' *sugar, creamy peanut butter, and softened butter* in a bowl.
2. Chill the mixture in the freezer for **30 minutes**.
3. Shape the chilled mixture into 1-inch balls and place them on a *waxed paper-lined baking sheet*. Freeze for an additional 30 minutes **until firm**.
4. Melt white candy coating in a *microwave-safe bowl*.
5. Dip each peanut butter ball into the **melted candy coating** and place on *waxed paper to harden*.

Optional: Sprinkle with chopped peanuts for added texture.

2 Homemade Gelt



STEPS TO PREPARE IT:

1. Brush miniature **muffin cups with canola oil**.
2. Pour about *1 teaspoon of melted dark chocolate* into each cup.
3. **Bang the pan** on the counter to *spread the chocolate*.
4. Sprinkle finely chopped **sliced almonds** over the chocolate.
5. Refrigerate *until the chocolate is set*.
6. Remove from muffin cups and **blot off any excess oil**, if necessary.

3 Garlic-Parmesan Cheese Ball



STEPS TO PREPARE IT:

1. In a large bowl, combine softened *cream cheese, grated Parmesan cheese, mayonnaise, dried oregano, and garlic powder* (or minced garlic).
2. **Optionally**, add chopped *walnuts to the mixture*.
3. Shape the combined ingredients into a **ball**.
4. Roll the ball in walnuts *if desired*.
5. Wrap the cheese ball tightly and chill **in the refrigerator for 2 hours**.
6. Serve the chilled cheese ball with assorted **fresh vegetables and/or crackers**.