

Nougat Pops

Recipe By *Faige Tress*



Cooking and Prep:  40
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Serves:  12

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Purim

Diet: Vegetarian, Vegan,

Pescetarian, Gluten Free

Source: Family Table by

Mishpacha Magazine

These pops are so aptly named, since although they have peanut butter in them, that's not the highlight, and neither is the marshmallow fluff. The combination of these three simple ingredients creates a confection that is loved by both adults and kids. You can dress it up, and dress it down as you see in the photo. For a while, I was sending this to every kiddush I had — getting rave reviews and requests for the recipe.

Ingredients (5)

Main ingredients

- 16 ounces/452 grams **Gefen Marshmallow Creme** or marshmallow fluff
- 1 cup rice crispies
- 3/4 cup **Gefen Peanut Butter**
- melted chocolate of your choice, for dipping
- coconut crunch or peanut crunch, for garnish (I used Baker's Choice)

Start Cooking

Prepare the Pops

1. Combine all ingredients, working the mixture by hand or with a metal spoon until everything is well combined and not sticky. It will become elasticized.
2. Form balls by hand and place on a cookie sheet lined with Gefen Easy Baking Paper.
3. Freeze for about 20 minutes or until you are ready to dip. You might want to reroll the balls while they're cold, as they tend to puddle down.
4. Immediately dip into melted chocolate of your choice and then garnish. Refreeze until ready to eat.
5. These can be kept as balls or made into pops. For pops, insert sticks after removing from the freezer. YUM! Enjoy!