



Frosted Slow Cooker Snowball Bites

My Cozy Kitchen Helper

I love my slow cooker. It is like a warm hug for food. Today, we are not making stew. We are making magic. We are making Snowball Bites.

This recipe is so simple. It only needs one pot. Your hands stay clean, mostly. I still laugh at the first time I made these. My grandson thought real snow had fallen in my kitchen.

The Melting Magic

First, we melt the white chocolate. Dump both bags into the slow cooker. Set it to LOW. Walk away for half an hour. This matters because

patience makes the chocolate smooth.

Come back and give it a good stir. Doesn't that smell amazing? Let it melt a bit more. You want it shiny and runny. *Fun fact: White chocolate isn't really chocolate! It's made from cocoa butter, milk, and sugar.*

The Crunchy Mix-In

Now, add the almonds, coconut, and cereal. Stir it all up. The sound is wonderful. It's a soft, crunchy rustle. Every piece gets a shiny coat.

Keep the pot on LOW. This keeps the mix soft for scooping. Have you ever tried a mix-in you thought was strange, but loved it? I felt that way about the cereal. It gives a perfect little crunch.

Shaping Your Snowballs

Grease your cookie scoop a little. This helps the snowball pop out. Scoop and drop them onto parchment paper. They don't have to be perfect circles.

Lumpy snowballs are more real, I think. Let them sit out to firm up. This waiting matters. It teaches us that good things need a little time to set. What treat did you love to make as a child?

A Sweet Little Story

I started making these for my book club. The ladies would arrive, cold from the wind. They needed a sweet, no-fuss bite with their tea. These were just the thing.

They are not too rich. They are just right. The mix of creamy, crunchy, and chewy makes everyone smile. Would your friends or family enjoy

these at a gathering?

Ingredients:

Ingredient	Amount	Notes
White chocolate chips	2 (12-oz) bags	
Slivered almonds	1 cup	
Shredded coconut	1 ½ cups	
Rice krispie cereal	1 ½ cups	



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Instructions

Step 1: Let's melt the chocolate. Put both bags of white chocolate chips into your slow cooker. Set it to LOW for 30 minutes. Then give it a good, slow stir. It will look lumpy at first, but don't worry. Let it cook another 15-20 minutes until it's perfectly smooth. (A hard-learned tip: don't rush this on HIGH heat, or the chocolate can get grainy.)

See also [Peanut Butter Marshmallow Holiday Squares](#)

Step 2: Time for the fun part! Pour in the almonds, coconut, and rice cereal. Stir everything gently until it's all wearing a coat of shiny white chocolate. Doesn't that smell amazing? Keep the slow cooker on LOW while you work. This keeps the mixture nice and soft for scooping.

Step 3: Let's make our snowballs. Lightly grease your cookie scoop with butter or spray. Scoop up mounds of the mixture. Press each scoop firmly so it holds together. Place them on a parchment-lined tray. **What kitchen tool makes this job much easier? Share below!**

Step 4: Now we need patience. Let the snowballs cool completely at room temperature. This might take an hour or two. They will firm up beautifully. Once they're set, you can move them. Tuck them into a container with a tight lid. I still laugh at how quickly they disappear!

Creative Twists

You can make these bites your own. Try a different mix-in for a new flavor. It's a wonderful way to use what you have in the pantry. Here are three of my favorite ideas.

Swap the almonds for chopped dried cranberries. They add a lovely sweet-tart little pop.

Roll the finished snowballs in colored sprinkles. Perfect for a birthday or holiday party.

Use dark chocolate chips instead of white. You'll have delicious chocolate crunch bites.

Which one would you try first? Comment below!

Serving & Pairing Ideas

These snowballs are happy on their own. But I love making a plate special. Serve them on a pretty platter. Add some fresh berries like raspberries for a bright color. A small bowl of vanilla yogurt for dipping is also nice. It makes a cozy dessert.

See also Festive Glazed Brussels Sprouts

For drinks, a cold glass of milk is always the best friend to sweet treats. For the grown-ups, a small glass of cream sherry pairs wonderfully. Its sweetness matches the coconut. Which would you choose tonight?



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Keeping Your Snowballs Perfectly Sweet

These treats are best kept in an airtight container. They will stay fresh for about a week. You can also freeze them for a month. Just layer them with parchment paper in a freezer bag.

I once left a batch out overnight. They got a little soft. Now I always tuck them away right after they set. This keeps their lovely crunch.

Batch cooking is a wonderful time-saver. Making a double batch means you always have a sweet gift ready. It turns cooking into a gift for your future self. **Have you ever tried storing it this way? Share below!**

Little Fixes for Big Smiles

Is your chocolate seizing or clumping? Make sure your slow cooker is clean and dry. Even a little water can make chocolate act funny. I remember when my grandson added a damp spoon. We had to start over!

Are your snowballs falling apart? Pack the scoop firmly. This matters because a good pack holds all the yummy bits together. Let them cool completely before you move them. This gives the chocolate time to set strong.

Is the mixture too sticky? Grease your scoop or hands lightly with oil. This makes forming balls so much easier. Fixing small problems builds your kitchen confidence. You learn that most mistakes have simple solutions. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this recipe gluten-free? A: Yes, if you use a certified gluten-free rice cereal. Always check your labels.

Q: Can I make these ahead? A: Absolutely! They are perfect for making a day or two before you need them.

Q: What can I use instead of almonds? A: Try chopped pretzels or dried cranberries. *Fun fact: The rice cereal was my swap for crackers years ago!*

See also Chocolate Cherry Crisp Noel Delights

Q: Can I double the recipe? A: You can, but stir very well to coat all the extra ingredients.

Q: Any optional tips? A: A tiny sprinkle of sea salt on top is lovely. It makes the sweet flavor pop. **Which tip will you try first?**

From My Kitchen to Yours

I hope you have fun making these little snowballs. My kitchen is always full of simple joys like this. I would love to hear about your cooking adventure.

Please tell me all about it in the comments. **Have you tried this recipe?** Sharing stories is the best part of food. Thank you for spending this time with me.

Happy cooking! —Elowen Thorn.



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Frosted Slow Cooker Snowball Bites

Author: Elowen Thorn



Cooking Method: [Slow Cooker](#)



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Cuisine: [American](#)



Courses: [Dessert Snack](#)



Difficulty: **Beginner**



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Prep time: **15 minutes**



Cook time: **50 minutes**



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Rest time: **1 hour**



Total time:**2 hours 5 minutes**



Servings: **24 snowballs**



Calories: **180 kcal**

Best Season: **Summer**

Description

A sweet, no-bake treat with white chocolate, almonds, coconut, and

crispy rice cereal, made easily in a slow cooker.

Ingredients

- 2 12-oz bags white chocolate chips
- 1 cup slivered almonds
- 1 ½ cups shredded coconut
- 1 ½ cups rice krispie cereal

Instructions

1. Place the white chocolate chips into a slow cooker set to LOW. Allow the chocolate to melt for 30 minutes, then stir thoroughly. Continue cooking for an additional 15–20 minutes, or until completely smooth and fully melted.
2. Add the slivered almonds, shredded coconut, and rice krispie cereal to the melted chocolate. Stir until all ingredients are evenly coated and fully combined.
3. Keep the slow cooker on LOW while forming the snowballs to ensure the chocolate remains in a workable melted state.
4. Using a greased cookie scoop, portion the mixture onto a parchment-lined baking sheet or large cutting board. Ensure each scoop is compact and evenly shaped.
5. Allow the snowballs to cool completely at room temperature until firm. Once set, transfer them to an airtight container for storage.

Notes

For best results, use a cookie scoop for uniform snowballs. Store in an airtight container at room temperature for up to one week.

Keywords: Snowballs, White Chocolate, No-Bake, Slow Cooker, Candy, Dessert