



Bacon-Peanut Truffles



Gluten Free



Dairy Free



Low Fod Map

READY IN



240 min.

SERVINGS



48

CALORIES



53 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 6 ounces bittersweet chocolate chopped
- ☐ 8 bacon thick divided cooked
- ☐ 0.3 cup creamy peanut butter
- ☐ 2 tablespoons t brown sugar dark
- ☐ 0.8 cup roasted peanuts
- ☐ 0.3 teaspoon salt

Equipment

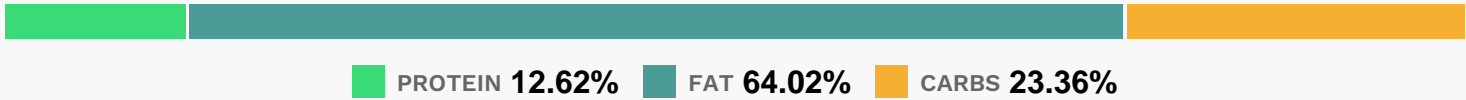
- ☐ food processor

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ microwave

Directions

- ☐ Process first 3 ingredients and 6 bacon slices in a food processor 20 to 30 seconds or until finely ground. Stir together bacon mixture and peanut butter in a small bowl until smooth. Cover and chill 2 hours.
- ☐ Shape rounded teaspoonfuls of bacon mixture into 3/4-inch balls.
- ☐ Place on a parchment paper-lined baking sheet; chill 1 hour.
- ☐ Chop remaining 2 bacon slices. Microwave chocolate in a microwave-safe bowl at HIGH 1 to 1 1/2 minutes or until melted and smooth, stirring at 30-second intervals. Dip chilled bacon balls into chocolate.
- ☐ Place on a parchment paper-lined baking sheet. Immediately sprinkle tops with bacon. Chill 30 minutes before serving. Store in an airtight container in refrigerator up to 2 weeks.

Nutrition Facts



Properties

Glycemic Index:0.29, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:1.5721739269793%

Nutrients (% of daily need)

Calories: 52.56kcal (2.63%), Fat: 3.86g (5.94%), Saturated Fat: 1.29g (8.09%), Carbohydrates: 3.17g (1.06%), Net Carbohydrates: 2.6g (0.94%), Sugar: 1.97g (2.19%), Cholesterol: 1.53mg (0.51%), Sodium: 52.57mg (2.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.05mg (1.02%), Protein: 1.71g (3.42%), Manganese: 0.13mg (6.38%), Vitamin B3: 0.75mg (3.75%), Copper: 0.07mg (3.42%), Magnesium: 13.56mg (3.39%), Phosphorus: 29.31mg (2.93%), Fiber: 0.57g (2.29%), Iron: 0.32mg (1.8%), Selenium: 1.22µg (1.75%), Potassium: 55.22mg (1.58%), Zinc: 0.23mg (1.51%), Vitamin E: 0.19mg (1.26%), Vitamin B1: 0.02mg (1.22%), Vitamin B6: 0.02mg (1.12%), Folate: 4.42µg (1.11%)