



Butter-Nut Truffles

 Gluten Free

READY IN



45 min.

SERVINGS



30

CALORIES



119 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 8 ounce bittersweet chocolate with ghirardelli)
- 3 tablespoons butter
- 10.5 ounce chocolate bar crispy frozen with butterfinger)
- 0.5 teaspoon smooth almond butter
- 3 tablespoons whipping cream

Equipment

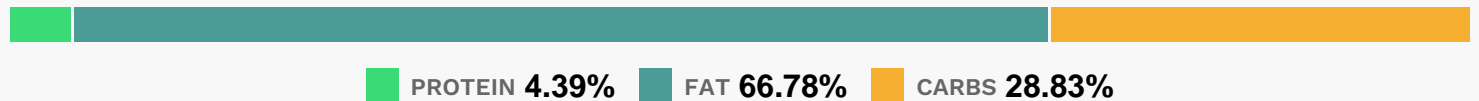
- food processor
- bowl

microwave

Directions

- Break 2 candy bars into pieces. Process candy bar pieces in a food processor until finely crushed.
- Place on a shallow plate, and set aside. Chop remaining 3 candy bars.
- Place bittersweet chocolate in food processor bowl, and pulse until finely chopped.
- Combine whipping cream and butter in a 1-cup glass measure; microwave at HIGH 1 minute or until butter is melted and cream begins to boil.
- Pour hot cream mixture through food chute with processor running; process until mixture is smooth.
- Add butter and nut flavoring; process until blended.
- Transfer mixture to bowl; stir in chopped candy bars. Cover and chill 30 minutes.
- Scoop chocolate truffle mixture into 1" balls.
- Roll in palms of hands to make smooth and uniform balls. Quickly roll in crushed candy bars. Store truffles in refrigerator up to one week.
- Let stand at room temperature before serving.

Nutrition Facts



Properties

Glycemic Index:0.77, Glycemic Load:0.8, Inflammation Score:-2, Nutrition Score:3.348260856517%

Nutrients (% of daily need)

Calories: 118.78kcal (5.94%), Fat: 8.84g (13.6%), Saturated Fat: 4.68g (29.24%), Carbohydrates: 8.59g (2.86%), Net Carbohydrates: 6.89g (2.51%), Sugar: 5.2g (5.78%), Cholesterol: 2.45mg (0.82%), Sodium: 16.35mg (0.71%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 14.44mg (4.81%), Protein: 1.31g (2.62%), Manganese: 0.3mg (14.76%), Copper: 0.27mg (13.53%), Iron: 1.66mg (9.24%), Magnesium: 36.31mg (9.08%), Fiber: 1.69g (6.78%), Phosphorus: 51.83mg (5.18%), Zinc: 0.54mg (3.57%), Potassium: 116.45mg (3.33%), Selenium: 1.36µg (1.94%), Vitamin A: 79.78IU (1.6%), Calcium: 13.63mg (1.36%), Vitamin K: 1.32µg (1.25%), Vitamin E: 0.18mg (1.2%)