



Butterfinger Truffles

 Gluten Free

READY IN



45 min.

SERVINGS



80

CALORIES



45 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 8 ounces size butterfinger candy bars chopped
- 1 cup cup heavy whipping cream
- 1 halves peanuts unsalted chopped
- 10 ounces bittersweet chocolate 61% chopped (do not exceed cacao)
- 1 tablespoon butter unsalted
- 4 teaspoons cocoa powder unsweetened

Equipment

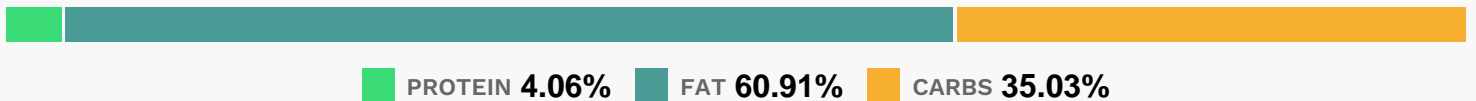
- bowl

- baking sheet
- aluminum foil
- melon baller

Directions

- Place chocolate and butter in a medium bowl. Bring cream to a boil in a small saucepan; pour hot cream over chocolate mixture.
- Let stand for 1 minute, then stir until chocolate is melted and mixture is smooth. Stir in chopped candy. Cover and chill until firm, about 2 hours.
- Line a rimmed baking sheet with foil. Using a melon baller, scoop 3/4" balls (or heaping teaspoonfuls) from chocolate mixture.
- Roll truffles between your palms to make surface smooth.
- Place on the prepared sheet.
- Place cocoa powder in a small bowl.
- Roll truffles in cocoa powder to coat.
- Garnish with chopped peanuts or peanut halves. Chill until firm. DO AHEAD: Can be made 1 day ahead. Store airtight between sheets of waxed paper. Keep chilled.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.86347825841411%

Flavonoids

Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Epicatechin: 0.1mg, Epicatechin: 0.1mg, Epicatechin: 0.1mg, Epicatechin: 0.1mg

Nutrients (% of daily need)

Calories: 45.09kcal (2.25%), Fat: 3.12g (4.8%), Saturated Fat: 1.83g (11.43%), Carbohydrates: 4.04g (1.35%), Net Carbohydrates: 3.68g (1.34%), Sugar: 2.69g (2.99%), Cholesterol: 3.95mg (1.32%), Sodium: 7.71mg (0.34%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.19mg (1.06%), Protein: 0.47g (0.94%), Manganese: 0.06mg (3.15%), Copper: 0.05mg (2.6%), Magnesium: 8.08mg (2.02%), Fiber: 0.36g (1.44%), Iron: 0.26mg (1.43%), Phosphorus: 14.14mg (1.41%)