



Cakespy: Bonbon Jovi Truffles

READY IN



120 min.

SERVINGS



30

CALORIES



296 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 12 tablespoons butter ()
- ☐ 4.5 cups powdered sugar
- ☐ 30 servings betty writing gel
- ☐ 2 cups peanut butter
- ☐ 3 cups rice cereal
- ☐ 8 ounces bittersweet chocolate coarsely chopped
- ☐ 1 cup chocolate chips white

Equipment

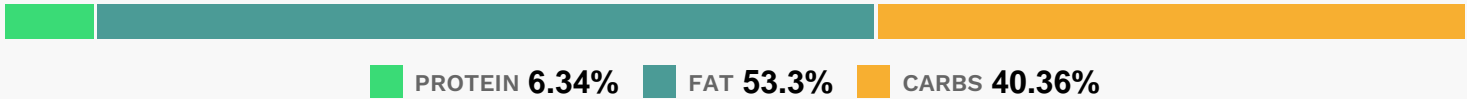
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ knife
- ☐ double boiler
- ☐ toothpicks
- ☐ wooden spoon
- ☐ cookie cutter
- ☐ wax paper
- ☐ microwave
- ☐ spatula
- ☐ rolling pin

Directions

- ☐ Melt peanut butter and butter in a medium saucepan over low heat. Stir occasionally with wooden spoon until mixture is fully combined, smooth, and warm.
- ☐ In large separate bowl, stir together the confectioners' sugar and cereal.
- ☐ Pour peanut butter mixture over cereal mixture. Using hands, blend well, until it is easy to clump together and form balls. Form into roughly 30 balls about 1 1/2 inches in diameter and place on parchment-lined rimmed baking sheet. Chill in freezer for at least one hour.
- ☐ Melt chocolate in bowl set over simmering water, stirring occasionally with rubber spatula until melted and smooth (alternatively, heat in microwave-safe bowl at 15 second intervals, stirring with rubber spatula, until melted and smooth)
- ☐ Remove chilled bonbon centers from the freezer, and using a toothpick, dip each one in chocolate mixture, turning until coated.
- ☐ Remove toothpicks and place on waxed paper to set. Repeat with the remaining bonbons.
- ☐ Meanwhile, prepare Jovi toppers. Using a double boiler or microwave, melt white chocolate chips (see directions in step 3).
- ☐ Cut 12-inch by 20-inch piece of wax paper. Fold in half crosswise to crease, then open again.
- ☐ Pour melted mixture onto half of prepared wax paper. Fold other half on top and use hands or a rolling pin to gently flatten chocolate.

- ☐
- Let set until you can easily lift waxed paper up, about 5 minutes. Using small heart cookie cutter, press fully into white chocolate to form imprints but do not attempt to remove cutouts.
- ☐
- Let set until white chocolate is fully cooled before removing, using small, sharp knife to assist (see note).
- ☐
- Top truffles with white chocolate hearts and serve.

Nutrition Facts



Properties

Glycemic Index:4.47, Glycemic Load:2.9, Inflammation Score:-3, Nutrition Score:5.1834782507756%

Nutrients (% of daily need)

Calories: 296.12kcal (14.81%), Fat: 18.17g (27.95%), Saturated Fat: 7.45g (46.57%), Carbohydrates: 30.96g (10.32%), Net Carbohydrates: 29.49g (10.72%), Sugar: 25.73g (28.59%), Cholesterol: 13.75mg (4.58%), Sodium: 116.41mg (5.06%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.5mg (2.17%), Protein: 4.86g (9.73%), Manganese: 0.35mg (17.68%), Vitamin B3: 2.46mg (12.32%), Vitamin E: 1.8mg (12.01%), Magnesium: 43.77mg (10.94%), Phosphorus: 92.07mg (9.21%), Copper: 0.18mg (8.8%), Fiber: 1.47g (5.87%), Iron: 0.86mg (4.75%), Zinc: 0.71mg (4.73%), Potassium: 160.9mg (4.6%), Folate: 18.25µg (4.56%), Vitamin B6: 0.08mg (4.12%), Vitamin B2: 0.06mg (3.75%), Vitamin A: 145.52IU (2.91%), Selenium: 1.97µg (2.81%), Calcium: 26.75mg (2.67%), Vitamin B1: 0.04mg (2.56%), Vitamin B5: 0.25mg (2.48%), Vitamin K: 1.54µg (1.46%)