



## Cashew Truffle Surprise

 **Gluten Free**

READY IN



**150 min.**

SERVINGS



**30**

CALORIES



**128 kcal**

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 9.3 oz planters cashew halves with pieces, divided canned
- 12 oz baker's semi-sweet chocolate
- 0.5 tsp vanilla
- 0.5 cup whipping cream

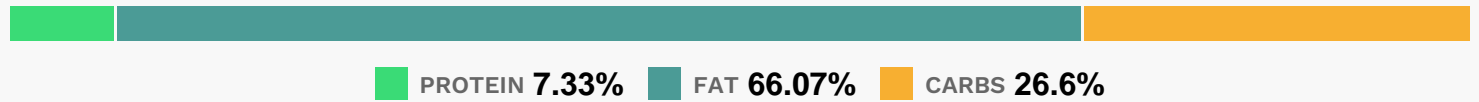
### Equipment

- baking sheet
- sauce pan
- melon baller

## Directions

- Cook and stir chocolate and cream in saucepan on low heat until chocolate is completely melted. Stir in vanilla. Refrigerate 1 hour or until firm. Meanwhile, reserve 30 nut halves. Finely chop remaining nuts.
- Shape chocolate mixture into 30 (1-inch) balls with melon baller or teaspoon. Insert 1 nut half into center of each ball; reshape ball to enclose nut. (Balls need not be perfectly round.)
- Roll in chopped nuts.
- Place in waxed paper-lined rimmed baking sheet. Refrigerate 1 hour or until firm. Store in tightly covered container in refrigerator.
- Remove from refrigerator 30 min. before serving to soften slightly.

## Nutrition Facts



## Properties

Glycemic Index:0.84, Glycemic Load:0.59, Inflammation Score:-2, Nutrition Score:4.0639130466658%

## Nutrients (% of daily need)

Calories: 127.68kcal (6.38%), Fat: 9.61g (14.78%), Saturated Fat: 4.09g (25.57%), Carbohydrates: 8.7g (2.9%), Net Carbohydrates: 7.51g (2.73%), Sugar: 4.8g (5.34%), Cholesterol: 5.16mg (1.72%), Sodium: 3.26mg (0.14%), Alcohol: 0.02g (100%), Alcohol %: 0.13% (100%), Caffeine: 9.75mg (3.25%), Protein: 2.4g (4.8%), Copper: 0.33mg (16.69%), Manganese: 0.3mg (14.76%), Magnesium: 45.77mg (11.44%), Phosphorus: 83.62mg (8.36%), Iron: 1.3mg (7.25%), Zinc: 0.82mg (5.44%), Fiber: 1.2g (4.78%), Selenium: 2.81µg (4.02%), Vitamin K: 3.92µg (3.74%), Potassium: 125.86mg (3.6%), Vitamin B1: 0.04mg (2.76%), Vitamin B6: 0.04mg (2.09%), Calcium: 12.89mg (1.29%), Vitamin A: 63.98IU (1.28%), Vitamin E: 0.18mg (1.21%), Vitamin B5: 0.12mg (1.2%), Vitamin B2: 0.02mg (1.07%)