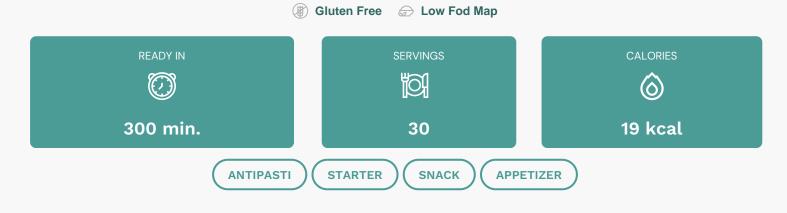


Dulce de Leche and Nut-Butter Truffles



Ingredients

2 ounces 0%-cacao bittersweet chocola	te finely chopped
2 tablespoons dulce de leche at room ten	perature
2 tablespoons peanut butter	
0.3 cup cocoa powder unsweetened (prefe	erably Dutch-process)

Equipment

bowl
frying pan
sauce pan

	baking pan	
Di	rections	
	Melt chocolate in a heatproof bowl set over a saucepan of barely simmering water, stirring occasionally until smooth.	
	Remove bowl from heat and stir in dulce de leche and nut butter. Cool slightly, then roll level teaspoons of mixture into balls and place on a tray. Chill completely, about 30 minutes.	
	Sift cocoa powder into a medium baking pan or onto a tray. Melt chocolate in a shallow heatproof bowl set over a saucepan of barely simmering water, stirring occasionally until smooth.	
	Remove pan from heat, leaving bowl over water. Dip truffles, 1 at a time, in chocolate, lifting out with a fork and letting excess drip off, then immediately transfer to cocoa, turning to coat.	
	Let stand until coating is set, then shake off excess cocoa in a sieve. (Remaining cocoa can be sifted and returned to container.)	
	Truffles are best the day they are made but can be frozen up to 2 weeks (do not keep at room temperature). Thaw at room temperature 1 hour before serving.	
Nutrition Facts		
	PROTEIN 9.11% FAT 60.4% CARBS 30.49%	

Properties

sieve

Glycemic Index:1.4, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.90173911918765%

Flavonoids

Catechin: 0.46mg, Catechin: 0.46mg, Catechin: 0.46mg, Catechin: 0.46mg Epicatechin: 1.41mg, Epicatechin: 1.41mg, Epicatechin: 1.41mg, Epicatechin: 1.41mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 19.13kcal (0.96%), Fat: 1.41g (2.18%), Saturated Fat: 0.52g (3.24%), Carbohydrates: 1.61g (0.54%), Net Carbohydrates: 1.08g (0.39%), Sugar: 0.75g (0.84%), Cholesterol: 0.11mg (0.04%), Sodium: 0.41mg (0.02%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.27mg (1.09%), Protein: 0.48g (0.96%), Manganese: 0.08mg (3.76%), Copper: 0.06mg (3.04%), Magnesium: 9.88mg (2.47%), Fiber: 0.53g (2.1%), Vitamin E: 0.27mg (1.8%), Phosphorus: 15.59mg (1.56%), Iron: 0.26mg (1.42%)