



## Fudgy Truffle Eggs

 Gluten Free  Low Fod Map

READY IN



180 min.

SERVINGS



48

CALORIES



168 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 12 oz semi chocolate chips (2 cups)
- 16 oz chocolate frosting
- 1 teaspoon vanilla
- 0.3 cup creamy peanut butter
- 24 oz candy coating disks (almond bark)

### Equipment

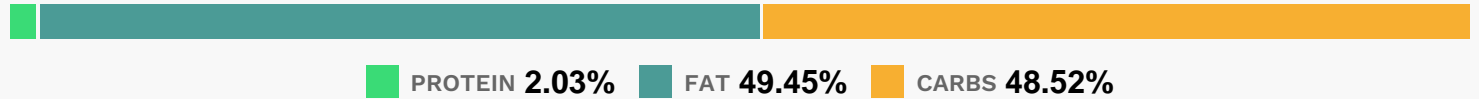
- bowl
- baking sheet

microwave

## Directions

- In large microwaveable bowl, microwave chocolate chips uncovered on High 1 minute, stir until melted. If necessary, microwave 10 to 20 seconds longer or until chocolate can be stirred smooth.
- Microwave frosting uncovered on High 20 seconds; stir into melted chocolate chips. Stir in vanilla. Cover; refrigerate 30 minutes or just until thick enough to hold a shape.
- Drop chocolate mixture by level tablespoonfuls onto waxed paper lined cookie sheets. Flatten each tablespoon of chocolate mixture. Spoon about 1/4 teaspoon marshmallow or creamy peanut butter in center. Fold chocolate mixture over filling; shape into egg shapes. (If mixture is too sticky, refrigerate until firm enough to shape.) Freeze 30 minutes.
- In large bowl, microwave candy coating uncovered on High 1 minute to 1 minute 30 seconds, stirring until smooth. Dip eggs, one at a time, in candy coating using fork to hold them. Return to cookie sheets. Refrigerate eggs about 10 minutes or until coating is set. Decorate as desired.

## Nutrition Facts



## Properties

Glycemic Index:0.29, Glycemic Load:0.03, Inflammation Score:-1, Nutrition Score:1.6152173756905%

## Nutrients (% of daily need)

Calories: 167.75kcal (8.39%), Fat: 9.11g (14.02%), Saturated Fat: 6.27g (39.18%), Carbohydrates: 20.12g (6.71%), Net Carbohydrates: 19.41g (7.06%), Sugar: 18.33g (20.37%), Cholesterol: 0.43mg (0.14%), Sodium: 27.88mg (1.21%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Caffeine: 6.28mg (2.09%), Protein: 0.84g (1.68%), Manganese: 0.14mg (6.82%), Copper: 0.11mg (5.65%), Magnesium: 16.74mg (4.18%), Iron: 0.61mg (3.36%), Phosphorus: 30.45mg (3.05%), Fiber: 0.72g (2.87%), Vitamin E: 0.31mg (2.08%), Potassium: 66.41mg (1.9%), Zinc: 0.25mg (1.66%), Vitamin B3: 0.25mg (1.25%), Selenium: 0.73µg (1.04%)