

# Ghirardelli Chocolate Peanut Butter-Pretzel Bon Bons



## Ingredients

Ш	12 ounce melting wafers dark ghirardelli®
	4 ounces cream cheese softened
	1 cup creamy peanut butter
	1 cup powdered sugar
	1 cup pretzels — but not too crushed fine

## **Equipment**

bowl

	Daking Sheet	
	microwave	
Directions		
	Line a baking sheet or tray with waxed paper. Alternatively, you can use a couple of plates if a baking sheet won't fit in your refrigerator.In a large microwave–safe bowl, combine peanut butter and cream cheese. Microwave, uncovered, on high (100% power) for 30 seconds or until mixture is slightly softened, stirring once. If you have a high powered microwave, start with 10 seconds. Stir in powdered sugar and pretzels. Shape the peanut butter mixture into 1–inch balls.	
	Place balls on the prepared baking sheet. Cover and freeze for 15 minutes or until firm.	
	Place Ghirardelli® Dark Melting Wafers in a microwave–safe container. Microwave at half power or defrost setting for 30 seconds. Stir thoroughly (product keeps its original shape until stirred). If not completely melted, continue to microwave at 15 second intervals and stir until smooth. Overheating will cause wafers to burn. Using a fork, dip balls into melted mixture, allowing excess to drip back into bowl.	
	Place dipped balls back on baking sheet. Chill for 30 minutes or until firm. To store, place in a single layer in an airtight container. Refrigerate for up to 1 week or freeze for up to 1 month.	
	Let stand at room temperature for 30 minutes before serving.	
	Nutrition Facts	
	PROTEIN 8.17%  FAT 53.85%  CARBS 37.98%	
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#### **Properties**

haking sheet

Glycemic Index:4.13, Glycemic Load:1.97, Inflammation Score:-1, Nutrition Score:2.1621739141967%

#### Nutrients (% of daily need)

Calories: 115.32kcal (5.77%), Fat: 7.13g (10.98%), Saturated Fat: 2.89g (18.06%), Carbohydrates: 11.32g (3.77%), Net Carbohydrates: 10.82g (3.93%), Sugar: 8.08g (8.98%), Cholesterol: 3.82mg (1.27%), Sodium: 87.01mg (3.78%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.43g (4.87%), Manganese: O.15mg (7.58%), Vitamin B3: 1.29mg (6.44%), Vitamin E: 0.83mg (5.52%), Magnesium: 15.65mg (3.91%), Phosphorus: 36.61mg (3.66%), Folate: 12.56µg (3.14%), Vitamin B6: 0.04mg (2.11%), Copper: 0.04mg (2.06%), Vitamin B2: 0.03mg (2.04%), Fiber: 0.5g (2.01%), Zinc: 0.27mg (1.77%), Potassium: 59.52mg (1.7%), Vitamin B1: 0.02mg (1.6%), Iron: 0.28mg (1.54%), Vitamin B5: 0.12mg (1.22%), Selenium: 0.82µg (1.17%), Vitamin A: 50.76IU (1.02%)