



Peanut Butter Truffles

READY IN



40 min.

SERVINGS



40

CALORIES



412 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 40 servings chocolate chips miniature
- 40 servings chocolate wafers such as nabisco famous crushed
- 40 servings colored sprinkles
- 2.5 cups confectioners' sugar softened
- 40 servings confectioners' sugar
- 40 servings desiccated coconut
- 0.3 teaspoon kosher salt
- 40 servings variety of nuts such as peanuts or pistachios crushed
- 40 servings candy-coated peanut butter candies crushed

- 1 cup smooth peanut butter
- 5 tablespoons butter unsalted melted
- 0.5 teaspoon vanilla extract

Equipment

- baking sheet
- hand mixer

Directions

- Watch how to make this recipe.
- Beat the confectioners' sugar, peanut butter, melted butter, vanilla extract and salt with an electric mixer until well combined.
- Roll rounded teaspoons of the mixture into round balls and place on a parchment-lined baking sheet.
- Roll the peanut butter balls in any or all of the possible truffle accompaniments. Chill until firm, about 20 minutes. These truffles are best served very chilled.

Nutrition Facts



PROTEIN 7% **FAT 57.64%** **CARBS 35.36%**

Properties

Glycemic Index:3.63, Glycemic Load:2.25, Inflammation Score:-4, Nutrition Score:9.261739163943%

Nutrients (% of daily need)

Calories: 412.31kcal (20.62%), Fat: 27.75g (42.69%), Saturated Fat: 10.17g (63.58%), Carbohydrates: 38.29g (12.76%), Net Carbohydrates: 33.56g (12.21%), Sugar: 27.21g (30.23%), Cholesterol: 3.93mg (1.31%), Sodium: 58.43mg (2.54%), Alcohol: 0.02g (100%), Alcohol %: 0.03% (100%), Protein: 7.58g (15.17%), Manganese: 0.97mg (48.45%), Copper: 0.5mg (25.03%), Magnesium: 88.85mg (22.21%), Fiber: 4.73g (18.92%), Phosphorus: 176.78mg (17.68%), Vitamin B3: 2.42mg (12.09%), Zinc: 1.53mg (10.2%), Iron: 1.62mg (9%), Potassium: 276.27mg (7.89%), Vitamin B6: 0.15mg (7.46%), Folate: 22.52µg (5.63%), Vitamin B2: 0.09mg (5.34%), Vitamin B1: 0.08mg (5.25%), Vitamin B5: 0.52mg (5.22%), Vitamin E: 0.69mg (4.6%), Selenium: 2.29µg (3.27%), Calcium: 29.51mg (2.95%), Vitamin A: 50.59IU (1.01%)