

Chocolate Peanut Butter Truffles

Kit Contains:

- Truffle Mix (*contains peanut butter, confectioners' sugar, butter, vanilla*)
- Semi-Sweet chocolate chips
- Canola oil



Before You Begin...PLEASE READ THESE IMPORTANT TIPS:

This is a very easy treat to make, but there are a few important things to know before you start! Chocolate can be very temperamental. If chocolate is overheated, it will become thick and lumpy. If chocolate comes into contact with water while being melted, it may seize (clump). Here are some important tips:

- *Make sure all bowls and utensils you are using are completely dry.*
- *Avoid wooden spoons as they may retain moisture.*
- *To melt chocolate with **double boiler**: Keep water in bottom pot hot but not boiling – make sure no water can splash into the top pan where the chocolate is melting! Also try to keep steam to a minimum as it can cause chocolate to seize. If you don't have a double boiler, you can sit a metal bowl on top of a sauce pan, as shown in picture to the right.*
- *To melt chocolate in **microwave**: Never microwave chocolate on high power. When microwaving, always go for a low setting (low or less than 50%) and microwave in short bursts (20-30 second intervals), stirring with *dry* metal or plastic spoon/spatula and checking progress regularly.*
- *Never cover warm chocolate with a lid as condensation may form, causing the chocolate to seize.*



Instructions:

First, make the peanut butter balls...

1. For best results, bring your **peanut butter truffle mix** close to room temperature before beginning – it will be easier to make the balls!
2. Line a cookie sheet with parchment paper (this works best) or spray with non-stick spray & set aside.
3. Shape peanut butter mixture into balls using approximately 1 Tbls of dough per ball – a nice bite-size! The mix may seem crumbly at first, but as you work it (roll it between your palms), it will come together nicely! **Tip:** *Continue to roll peanut butter balls in your hands until smooth and almost shiny. Yes, they will get that way!*
4. Place peanut butter balls on prepared pan and refrigerate. **Tip:** *Refrigerate at least a ½ hour or put them in the freezer for 15 minutes or so. The goal is to have peanut butter balls that don't fall apart when they are dipped in warm chocolate.*

Continued on reverse side →

Chocolate Peanut Butter Truffles continued...

Now for the dipping... (Read the *Tips* at top of reverse page before starting!)

5. Melt **chocolate with 1-2 Tbls oil**, stirring continuously, using double boiler or microwave method (detailed above in "Before You Start"). **Tip:** *If chocolate begins to stiffen, stir in another small amount of oil and make sure chocolate is not overheating!*

Putting it all together...

6. Remove peanut butter balls from refrigerator. Insert a wooden toothpick (or skewer) into a ball and dip into melted chocolate, roll in chocolate to cover. **Tip:** *Have a fork handy for other hand to help keep peanut butter ball on toothpick.*
7. Place Peanut Butter Truffle on wax paper, remove toothpick. Repeat with remaining peanut butter balls.
8. Once done with all of the truffles, use your fingers to smooth the chocolate over them if necessary. Refrigerate for 30 minutes to set.



Prefer a traditional Buckeye? *Do not fully dip peanut butter balls in melted chocolate. Leave a small opening (like photo to the left) in chocolate.*