

Amazing Peanut Butter Truffles

Description

These truffles are delicious treats that take a few ingredients to prepare.

Prep time: Thirty minutes

Servings: 12

Ingredients

For Peanut Butter Balls:

- 1/2 cup of creamy peanut butter
- 1/3 cup of confectioner's swerve
- 1/4 cup of blanched almond flour

For Chocolate Coating:

- 3 ounces of unsweetened baking chocolate, finely chopped
- 3 tablespoons of confectioner's swerve
- 1 tablespoon of coconut oil

Instructions

1. Combine all the ingredients for the peanut butter in a bowl until it forms a dough. Then line a baking sheet with some parchment paper. Form twelve one-inch balls from the peanut butter and place them on the parchment paper.
2. Transfer to the freezer and chill for about thirty minutes or more. Then pour all the ingredients for the chocolate coating into a bowl. Transfer to the microwave and heat until completely melted, while stirring every thirty seconds.
3. Remove the peanut butter balls from the freezer and dip them in chocolate until all sides are coated. Return the coated balls to the parchment paper and repeat until all balls are coated.
4. Transfer to the fridge and freeze until the shells become hard.