



Recipes

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Chocolate Peanut Butter Truffles

Serves 1

Ingredients:

- 16 oz. Dark Chocolate , cut into small chunks
- 4 oz. Heavy Cream
- 8 oz. Chunky Peanut Butter
- 4 oz. Cream Cheese
- 4 oz. Light Brown Sugar
- 3 oz. Confectioners Sugar

Directions:

1. Heat dark chocolate and heavy cream in a double boiler over low heat. Fold chocolate and heavy cream occasionally until melted. Remove from heat to cool slightly.
2. Meanwhile in a mixing bowl with paddle attachment beat together peanut butter, cream cheese and sugars until thoroughly combined.
3. Fold in chocolate that has been slightly cooled.
4. Scrape chocolate peanut butter base into clean stainless bowl and cover tightly with plastic wrap.
5. Place in refrigerator at least 4 hours to firm.
6. Scoop into 1¼ teaspoon balls and place on parchment lined sheet pan. Wrap in plastic and hold in refrigerator or freezer until ready for use.