

Peanut Butter Truffles



3 ingredients. Need we say more?

You will need:

340g Betty Crocker icing, vanilla (or any flavour!)
340g smooth peanut butter
200g plain chocolate bar

1. Melt icing in microwave for 1 minute. Pour in bowl.
2. Fill icing container with peanut butter. Melt in microwave for 1 minute.
3. Pour peanut butter in bowl with icing, stir until thickened.
4. Place in fridge to cool (about 30 minutes).
5. Using a tablespoon, scoop mixture and form into balls with hands.
6. Place in freezer for approximately 45 minutes.
7. Melt chocolate in microwave-safe bowl for about 1 minute (stir about half way).
8. Dip peanut butter balls in melted chocolate, letting excess chocolate drip off.
9. Place on parchment or wax paper-lined plate or baking sheet.
10. Place in freezer until set. Enjoy!