

Peanut Butter and Banana Chocolate Truffles



This is my own recipe...tried on family and friends and all gave their approval! Try them out, they're absolutely delicious!

By Nicki

Cook: 5 mins

Additional: 3 hrs 30 mins

Total: 3 hrs 50 mins

Prep: 15 mins

Servings: 24

Yield: 2 dozen



Ingredients

12 ounces semisweet chocolate

1 banana, mashed

$\frac{1}{3}$ cup heavy whipping cream

2 tablespoons peanut butter

$\frac{1}{4}$ cup sifted confectioners' sugar,
or as needed

Directions

Mix chocolate, banana, cream, and peanut butter together in a saucepan over medium heat; cook and stir mixture until melted (it may be partially lumpy due to peanut butter), 5 to 10 minutes. Pour mixture into a bowl and refrigerate until firm, 2 $\frac{1}{2}$ to 3 hours.

Scoop chocolate mixture with a melon baller and roll into 1-inch balls. Place confectioners' sugar in a shallow bowl; coat truffles with confectioners' sugar and refrigerate until firm, 1 to 2 more hours.

Nutrition Facts

Per Serving: 99 calories; protein 1.5g; carbohydrates 10.8g; fat 6.4g; cholesterol 4.5mg; sodium 7.5mg.