

Nut Butter Truffle

12 SERVINGS 2 HOURS



INGREDIENTS

1 cup All Natural Peanut Butter
1 cup Raw Honey
1/4 tsp Sea Salt
1 1/3 tbsps Vanilla Extract
1/4 cup Butter

NUTRITION

AMOUNT PER SERVING

Calories	252	Iron	0mg
Fat	15g	Vitamin D	0IU
Carbs	28g	Folate	19µg
Fiber	1g	Magnesium	37mg
Protein	5g	Zinc	1mg
Vitamin C	0mg		

DIRECTIONS

- 01 In a medium saucepan, combine and simmer the honey, butter, vanilla and salt. Simmer for about 10 minutes.
- 02 Add peanut butter to simmering liquid and blend. When fully blended, turn off flame.
- 03 Butter a glass or metal pan and add wax or parchment paper at the bottom.
- 04 Pour the peanut butter truffle mixture into the pan and place in the freezer for about 2 hours.
- 05 Remove the pan and cut truffles into squares.

NOTES

RECIPE ID 708

STORAGE

You can store truffles in a freezer, fridge or at room temperature.

SOURCE

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