

Peanut Truffles

Butter-Pretzel

Sit back and relax with some of these incredible ***Peanut Butter-Pretzel Truffles!*** They are so good it's impossible to eat just one. You will find heavenly peanut butter, chocolate, and pretzels in every bite. They are lovely for a decadent dessert, snack, or even for the holidays. You can't go wrong with making a batch or two of these delightful truffles.

Peanut Butter-Pretzel Truffles

These truffles are truly Earth-shattering! They will change your life, I guarantee it. ☐ Peanut Butter-Pretzel Truffles, Chubby Hubby Truffles whatever you call them, I call them incredible! This little truffle has it all-sweet and salty, smooth and crunchy goodness! Not only do these candies satisfy cravings for peanut butter and chocolate; it also satisfies your craving for something sweet and salty. The past few days, I have been making batches of my favorite truffles. I went looking for a new recipe to try when Pinterest came to the rescue once again, tempting me with these bits of heaven. Why not whip up a batch or two for your sweet valentine? ☐



Truffles are perfect for any occasion because they are bite-sized, heavenly, and without a doubt, irresistible. Every time I make these peanut butter truffles and share them, people will seriously beg for the recipe. That's how I knew I needed to share it with you.

If you are in the habit of giving away food as gifts, you should, for sure, add these truffles to the list. I have never not seen someone smile from ear to ear when they first bite into them. You will be shocked by just how impressive these truffles really are.



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Can I Use Crunchy Peanut Butter in Truffles?

Yes, if you love crunchy peanut butter, go ahead and give it a try! I love the texture of creamy peanut butter all day long,

so for me, I knew I wanted to add in creamy versus crunchy. However, if you love that crunch, then you will be pleased with the results. Add in the same amount of crunchy as you would creamy, and they will be perfection.

Can You Freeze Truffles?

Yes, of course, you can freeze truffles. They are fabulous frozen, and we will often make several batches so we can munch on them for months. You need to keep them in a freezer-safe container that is sealed tight with a lid. The peanut butter truffles will last up to 3 months in the freezer. To thaw the truffles, you can set them on the counter for a few minutes or put them in the refrigerator for a couple of hours. Enjoy!



Ingredients

You guys...you aren't going to believe these ingredients! They are truly so easy, and odds are most of them are in your kitchen right now. Do a little happy dance and get to work making these beauties!

- Whole tiny twist pretzels
- Creamy peanut butter
- Unsalted butter, at room temperature
- Light brown sugar

- Pinch of salt
- Powdered sugar
- Vegetable shortening
- Semisweet chocolate chips
- Peanut butter chips

How to Make Peanut Butter Pretzel Truffles

I'm super excited to be sharing how I make these delicious peanut butter pretzel truffles so you can start making them too. I promise if you love chocolate and peanut butter together, you are going to become an instant fan! Let's get started so you can get busy in the kitchen making some!

First Step: Begin by lining a baking sheet with some waxed paper then set aside for later.

Second Step: Put the pretzels in a resealable plastic ziplock bag. Then take a rolling pin and run it over the bag crushing the pretzels into small bits; set aside. Or put the pretzels in a food processor and give it a few pulses until the pretzels are crushed up.

Third Step: Combine the peanut butter, butter, brown sugar, and salt in a small bowl. Mix until completely blended and smooth and creamy. Add the pretzel bits and mix them thoroughly. Pour in the powdered sugar and mix until completely combined. Then chill the dough in the freezer until firm, about 15 minutes.

Fourth Step: Shape into balls with about 2 teaspoons of dough for each ball . It's best to use your fingertips to shape the balls because the mixture is pretty sticky. Place the truffles on the prepared pan. Then place the pan in the freezer until firm, at least 15 minutes.

Fifth Step: Begin melting the shortening with the chocolate

chips together in a metal bowl over a pan of lightly simmering water. You'll need to stir the mixture occasionally until smooth and creamy then remove from heat.

Sixth Step: Start by working with 4 truffle balls at a time. Then dip the balls in chocolate using a spoon or a dipping fork and place on a waxed paper-lined baking sheet. Be sure to keep the undipped balls in the freezer until ready to coat in the chocolate mixture.

Seventh Step: After you have covered all the balls in chocolate, place them in the refrigerator until the chocolate coating is set. After the chocolate coating has set up you'll need to melt the peanut butter chips and drizzle over each truffle. Return to the fridge until the drizzle is set up. Store in an airtight container in the refrigerator.



For summary Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

INGREDIENTS

- 1½ cups whole tiny twist pretzels
- 1/2 cup creamy peanut butter
- 1 tablespoon unsalted butter, at room temperature

- 2 tablespoons light brown sugar
 - Pinch of salt
 - 3 tablespoons powdered sugar
 - 1 tablespoon vegetable shortening
 - 1 cup semisweet chocolate chips
 - 2 tablespoons peanut butter chips
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INSTRUCTIONS

1. Line a baking sheet with waxed paper; set aside.
2. Place pretzels in a resealable plastic bag and run a rolling pin over the bag crushing the pretzels into small bits; set aside.
3. In a small bowl, combine the peanut butter, butter, brown sugar and salt until completely blended and smooth. Add the pretzel bits and mix thoroughly. Add the powdered sugar and mix until completely combined. Chill in the freezer until firm, about 15 minutes.
4. Shape into balls using 2 teaspoons of dough for each ball (use your fingertips to shape the balls-the mixture is sticky). Place on prepared pan and place in the freezer until firm, at least 15 minutes.
5. Melt shortening and chocolate chips together in a metal bowl over a pan of lightly simmering water. Stir occasionally until smooth, and remove from heat.
6. Working about 4 balls at a time, dip balls in chocolate using a spoon or a dipping fork and place on a waxed paper lined baking sheet. Keep the undipped balls in the freezer until ready to dip.
7. Once you have covered all the balls in chocolate, place in the refrigerator until the chocolate coating is set. Once the coating is set melt the peanut butter chips and drizzle over each truffle. Return to refrigerator until drizzle is set. Store in an airtight container in the refrigerator.