Chocolate Truffles

Amount ~36 truffles

Ingredients

- CHOCOLATE
- 1 1/2 c chocolate chips (dark is good)
- 1/4 c heavy cream
- 2 tbsp butter
- FILLING
- 3/4 c peanut butter
- 1 tbsp butter
- 1 tbsp powdered sugar

Steps

1. Melt chocolate chips with cream and butter, stir until creamy and smooth
2. In a separate bowl, melt other butter and stir into peanut butter with powdered sugar
3. Put chocolate into the bottom of the truffle molds, using a knife to spread some chocolate up the sides
4. Put a blob of peanut butter filling into the middle of each chocolate truffle
5. Then, spread more chocolate over the top and connect it to the sides
6. Chill in the fridge for a couple hours, then eat!

Notes

If you like sweeter peanut butter (more like a Reese's), increase sugar several-fold.