

*From Jean and Pat's Kitchen*

## **Peanut Butter Truffles**

Date: 2007

From: our own

### Ingredients:

|   |     |                       |
|---|-----|-----------------------|
| ½ | cup | peanut butter         |
| ¾ | cup | powdered sugar        |
| 1 | tsp | vanilla               |
| ½ | tsp | salt                  |
| 2 | sq  | chocolate almond bark |
| 1 | tsp | shortening            |

### Instructions:

In small bowl, mix peanut butter, sugar, vanilla, and salt until it is well mixed and pulls away from the bowl. Scoop small (1/2 Tbls) balls, roll in hand, and place on tray. Cool in refrigerator for an hour.

Put almond bark and shortening in microwave and heat until 90% melted. Mix until completely melted.

Line cookie sheet with waxed paper.

Remove peanut butter balls from fridge, dip in chocolate mixture, and place on cookie sheet.

Refrigerate for 30 minutes then serve to Pat.

### Notes:

When dipping balls in chocolate, it works best to use two forks. When removing them, have the ball on one fork letting the extra chocolate drip between the tings, and use the other fork to help it along.

Once they are set in the fridge, some of them are likely to have small spots where the chocolate did not cover. If you're going to eat them in the next few days, not a big deal. If you're going to store them for long periods, it's a good idea to re-dip those spots.

Seem to store in freezer for at least three months without problems.

We were making several types of chocolate truffles during the Christmas of 2006, and we were never happy with any of them. While Jean and the kids were busy trying yet another recipe, I experimented with a few ideas using peanut butter. The first attempt was okay, but after a few more experiments, we ended up with this latest version (version 8?).