

Healthy Gluten Free No-Bake Peanut Butter Cup Truffles

These addicting truffles taste exactly like a peanut butter cup and candy-lovers will never guess that they're made healthy with only 6 ingredients in less than 20 minutes!

Prep Time 15 minutes

Total Time 15 minutes

Servings 1 dozen truffles

Ingredients

- 1/2 cup creamy peanut butter
- 2 oz cream cheese softened
- 3 tablespoons maple syrup
- 1 teaspoon vanilla extract
- 1/4 cup melted coconut oil
- Melted semisweet chocolate for drizzling

Instructions

1. Place peanut butter, cream cheese, and maple syrup in a medium bowl. Using a handheld electric mixer, beat on medium speed until creamy. Mix in vanilla and coconut oil until a very soft dough forms. Place dough in freezer to chill 5-10 minutes until it just starts to solidify.
2. Once dough is thickened, roll dough into 1-in balls and place on a parchment paper-lined sheet. Chill truffles in freezer 5-10 minutes or until truffles are firm.
3. Remove truffles from freezer and drizzle with melted chocolate. Return to freezer for an additional 5 minutes or until chocolate hardens. Store truffles in refrigerator until ready to serve.

Recipe Notes

Store truffles in refrigerator up to 1 week. Truffles may also be frozen up to 2 months.

<https://www.thereciper rebel.com/25-no-bake-christmas-treats/>