

Peanut Butter M&M Truffles

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Recipe adapted from: Tasty by: Michelle Day

Here's what you need:

16 oz. jar creamy peanut butter, I use Skippy for baking

1/2 cup melted butter

2-1/2 cups powdered sugar

10 oz. bag M&M minis for baking; save about 30 aside for topping the truffles

1 bag Wilton Melters in light cocoa or 2-1/2 cups chocolate chips plus 1/2 Tbs. shortening (give or take depending on how thick you make the coating)

In a medium bowl beat the peanut butter and butter until creamy.

Add the powdered sugar and mix until combined. It will get thick.

Add the mini M&M's, saving about 30 to top the truffles with, and mix well.

Scoop into small balls and place on a parchment lined baking sheet. You can roll them in your hands to make perfectly round balls.

Place in the freezer until firm, about 20 minutes.

Place the melters or the chocolate chips and shortening in a microwave safe bowl and heat at 30 second intervals until melted, stirring after every 30 seconds. This takes about 1-1/2 minutes depending on the microwave. You can also use a double boiler for this step.

When the chocolate is completely smooth drop each ball into the chocolate and turn to coat or use a spoon to pour it over the top. Then using a fork to pick it up from the bottom gently tap, tap, tap it on the edge to get off any excess chocolate.

Place on a parchment lined baking sheet and place a mini M&M on top.

Chill for about 30 - 45 minutes until chocolate is set.

Oh boy were these amazing! Creamy inside with an M&M surprise and a crunchy chocolate exterior!

Enjoy!

Serves 24 - 28