



Century
Federal Credit Union

Recipes for Success

Peanut Butter Chocolate Truffles

Jen, Marketing Director

Ingredients

- 1 box of yellow or white cake mix
- 1/2 cup chocolate frosting
- 1/2 cup peanut butter
- 4 cups of milk chocolate chips or wafer discs
- 4 Tbsps of Crisco shortening
- 1 cup of Reese's Pieces, finely chopped



Directions

1. Prepare cake mix as directed, cool and crumble into fine pieces.
2. Combine chocolate frosting and peanut butter in small bowl. Once combined, add to cake mixture and stir until the mixture can easily be rolled into a ball without falling apart.
3. Roll 1 inch truffle balls and set on a wax paper lined cookie sheet. Chill cookie sheets in the refrigerator for 1-2 hours.
4. Just before you are ready to finish them, melt chocolate in the microwave or double-boiler pan and stir in shortening until both are thorough combined.
5. Dip each truffle ball into the melted chocolate and place on waxed paper and sprinkle with Reese's Pieces candy immediately and serve.