

Peanut Butter Truffles

<http://userealbutter.com/2012/12/30/peanut-butter-truffles-recipe/>
from my elementary school teacher

8 oz. butter, softened
12 oz. creamy peanut butter
16 oz. confectioner's sugar
12 oz. semi-sweet chocolate, chips or chopped
6 oz. butterscotch chips

Cream the butter and peanut butter together in the bowl of a stand mixer fitted with the paddle attachment. When the butters are blended, gradually add the confectioner's sugar and mix until incorporated. Continue until all of the sugar is blended into the butters and the filling is a fluffy, but not sticky, dough. Start pinching off about a tablespoon or more of the filling and quickly rolling it into a ball about 1 inch in diameter. Don't work it too much or the heat from your hands will start to melt it. Place all of the rolled balls in the freezer. Melt the chocolate and the butterscotch chips together in a double boiler or on low power in a microwave (stirring every minute or so to avoid burning). When the chips are mostly melted, remove the melted chocolate mixture from heat and stir until smooth. Measure the temperature and start dipping when the coating drops below 100°F. [Alternatively, you can temper semi-sweet chocolate if you know how to do that.] Drop a cold peanut butter ball into the coating and roll it around until it is completely covered with chocolate. Lift the ball out with your hands, a fork, a toothpick, or a candying dipping fork; drain off the excess coating, and then gently roll it onto a silpat, parchment-lined baking sheet, or wax paper-lined baking sheet to cool. Repeat. Let the coating dry completely before attempting to remove the peanut butter truffles from the cooling surface. Store in an airtight container in the refrigerator or a cool, dry location. Makes about 5 dozen.