

Peanut Butter Cookie Dough Truffles (Low Carb and Gluten Free)

Prep Time

30 mins

Freezing Time

1 hr

Total Time

1 hr 30 mins

No bake low carb peanut butter cookie dough dipped in sugar-free dark chocolate. You know you want some! A much needed update for this well-loved keto recipe.

Course: Dessert

Cuisine: Dessert

Servings: **24** truffles

Calories: 131 kcal

Ingredients

Peanut Butter Cookie Dough:

- 5 tbsp butter
- 1/4 cup **peanut butter**
- 1/3 cup **powdered Swerve Sweetener**
- 1/2 tsp **vanilla extract**
- 3/4 cup **defatted peanut flour**

Chocolate Coating:

- 3 ounces **sugar-free dark chocolate** chopped
- 1/2 ounce **cocoa butter OR 1 tbsp butter**
- 2 tbsp finely chopped salted peanuts optional

Instructions

Cookie Dough:

1. Line a large baking sheet with waxed paper or parchment paper.
2. In a large microwave-safe bowl, melt butter and peanut butter together on high for one minute (or until butter is melted). Stir in sweetener and vanilla extract until smooth.
3. Add the peanut flour and stir until a stiff dough forms. Add more if your dough still seems wet or goopy.
4. Roll dough into 1 inch balls and place on prepared baking sheet. Place in freezer until firm, about 1 hour.

Chocolate Coating:

1. Place chocolate and cocoa butter or butter in a heatproof bowl set over a pan of barely simmering water. Stir until smooth.
2. Drop frozen cookie dough balls in chocolate and use a fork to roll around to coat. Lift out and tap fork firmly against the side of the bowl to remove excess chocolate.
3. Place back on baking sheet and sprinkle with chopped peanuts, if desired. The chocolate will set quickly if the dough balls are frozen so sprinkle each truffle right after dipping in chocolate.
4. Store in refrigerator.