

# POPCORNER<sup>®</sup> Peanut Butter Kettle Corn Truffles

## Ingredients

- 3 cups KETTLE CORN
- 1 cup confectioners' (icing) sugar
- 1 cup smooth peanut butter
- 1 tbsp kettle corn seasoning
- 6 oz dark chocolate, finely chopped and melted

## How to make it

1. In food processor, crush POPCORNERS<sup>®</sup> Kettle Corn until finely ground.
2. In bowl of stand mixer fitted with the paddle attachment, mix together confectioners' sugar, peanut butter and kettle corn seasoning until smooth and blended. Add 1 cup ground POPCORNERS<sup>®</sup> and mix until blended.
3. Roll mixture into thirty-six 1-inch balls and arrange on parchment paper-lined baking sheet, spacing evenly apart. Freeze for at least 1 hour or until firm.
4. Using fork, dip peanut butter balls into melted chocolate, tapping fork and letting excess chocolate drip back into bowl. Return to prepared baking sheet.
5. Sprinkle top of each truffle with remaining ground POPCORNERS<sup>®</sup>. Let stand until chocolate is completely set. Store in refrigerator in airtight container for up to 3 to 5 days.



PREP  
TIME  
20 min



COOK  
TIME  
5 min



TOTAL  
TIME  
25 min (+  
1 hr  
standing  
time)



SERVINGS  
12

## Made with



**KETTLE CORN**