

Healthy Peanut Butter Balls

Almond Butter Balls

★★★★★
5 from 7 votes

Prep Time

20 mins

Total Time

20 mins

With just 4 ingredients these Healthy Peanut Butter Balls are perfect for your chocolate peanut butter craving!

Course: Dessert, Snack

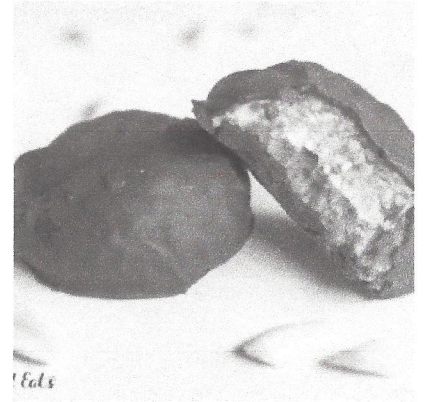
Cuisine: American

Keyword: healthy peanut butter balls

Servings: 18

Calories: 194 kcal

Author: Taryn



Ingredients

- 1 cup salted peanuts finely chopped (not peanut flour)
- 1 cup peanut butter
- 1 cup powdered sweetener such as swerve
- 8 oz sugar-free chocolate chips

Instructions

1. Mix together the chopped peanuts, peanut butter, and sweetener. Divide the dough into 18 pieces and shape into balls. Place on a wax paper lined baking sheet. Refrigerate until cold.
2. Melt the chocolate chips in the microwave or on top of a double boiler. I microwave chocolate chips, stirring every 30 seconds until they are 75% melted. Then I just stir until the rest melt.
3. Dip each peanut butter ball in the chocolate and place back on the wax paper. Refrigerate until the chocolate sets.

Recipe Notes

Notes on Sweeteners:

I use my own blend of xylitol, erythritol, and stevia in my recipes. This is twice as sweet as sugar. It is comparable to Trim Healthy Mama Gentle Sweet and Truvia.

To sub in Swerve use 1.5 to 2 times the amount of sweetener called for.

To sub in Pyure or Trim Healthy Mama Super Sweet use half the amount of sweetener called for.

Substitutions will work in most recipes. They may not work in candies, such as caramel.

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