

# FRITOS® Truffles

## Ingredients

- 5 cups Fritos® Original Corn Chips
- 1 cup creamy peanut butter
- 2 ½ cups marshmallow fluff
- 1 tsp vanilla extract
- 12 oz vanilla almond bark, melted
- 2 tbsp sprinkles (optional)

## How to make it

1. In food processor, pulse FRITOS® Original Corn Chips until coarsely crushed (about 2 ¼ cups).
2. In large bowl, stir together peanut butter, marshmallow fluff and vanilla. Stir in 2 cups crushed corn chips.
3. Scoop and roll mixture into 1-inch balls. Transfer to parchment paper-lined baking sheet. Freeze for 30 to 45 minutes or until firm and set.
4. Using 2 forks, dip each peanut butter truffle in melted vanilla almond bark, letting excess drip back into bowl. Return to prepared baking sheet. Sprinkle each truffle with pinch remaining crushed corn chips and (if desired) sprinkles. Let stand until chocolate is hardened and set.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	0 min	15 min	34

## Made with



Fritos® Original Corn Chips