Raspberry Peanut Butter Truffles

**Ingredients**10 oz semisweet chocolate

1/2 cup heavy cream 2 tablespoon unsalted butter

1/2 teaspoon vanilla extract 1/2 teaspoon raspberry extract

1/4 cup peanut butter (if you are peanut butter LOVER do 1/2 a cup)

10 oz of chocolate for coating

**Directions**Chop the chocolate and put in a heatproof bowl. Bring the heavy cream and butter to a simmer in a saucepan over medium heat. Pour cream/butter mixture over the chocolate and let sit until melted, about 10 minutes. Stir with a rubber spatula or whisk until smooth. (If necessary, microwave in 20-second intervals until the chocolate melts.)

Stir in the vanilla and raspberry extracts. Then stir in the peanut butter. Stir until the ganache is smooth and shiny. Pour into a shallow baking dish and refrigerate until firm, 1-2 hours or overnight.Roll tablespoonful’s of the ganache into 24 balls, then return to the refrigerator for at least an hour. Heat your melting chocolate in a double broiler or in a chocolate melting pot. Drop each truffle into the melted chocolate and cover completely. Transfer to a parchment-lined baking sheet. Place in the refrigerator until firm. Store is airtight container until ready to serve. I like to let them sit at room temperature for 20 minutes before serving to ensure the center is nice and gooey!! *From the Kitchen of: LifesTidbits.com*