

Buckeyes

Recipe by: Nancy Miller

Servings: about 60 buckeyes

Amount	Ingredient	Prep Notes
3 cups	powdered sugar	
1 1/2 cup	peanut butter	
1 teaspoon	vanilla	
1/2 cup	butter	softened
10 oz	dark chocolate chips	
2 tablespoons	peanut butter	

- slowly fold the 1 1/2 cups of peanut butter, butter, and vanilla into the powdered sugar
- knead or squeeze until the mixture reaches a smooth consistency, adding more powdered sugar if needed
- form the peanut butter mixture into about sixty small balls ~1" in diameter. Place the balls on a tray and freeze for about one hour
- once the peanut butter balls are frozen, melt chocolate and 2 tbsps of peanut butter in a double boiler or microwave
- poke a toothpick into the peanut butter balls and use it as a handle to dip them into the melted chocolate, leaving a small circle of the peanut butter ball uncovered
- return the buckeyes to the tray and allow the chocolate to set

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- *note:* a 16 oz jar of peanut butter is almost exactly the right amount for this recipe
 - *note:* dark chocolate chips provide a nice contrast to the sweetness of the peanut butter core, but any type of chocolate will work as long as it melts smoothly
 - *note:* crisco or food grade paraffin can also be melted in with the chocolate instead of the peanut butter, you just want something to give the chocolate a little more consistency once it's set