

OHIO

## Buckeyes

30 servings



### INGREDIENTS:

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- 1 ½ cups peanut butter
- 1 cup butter
- ½ tsp vanilla extract
- 6 cups confectioners' sugar
- 4 cups semisweet chocolate chips

### DIRECTIONS:

1. In a large bowl, mix together the peanut butter, vanilla, and confectioners' sugar. The dough will look dry. Roll into 1-inch balls and place on a waxed paper-lined cookie sheet.
2. Press a toothpick into the top of each ball (to be used later as the handle for dipping) and chill in freezer until firm, about 30 minutes.
3. Melt chocolate chips in a double boiler or in a bowl set over a pan of barely simmering water. Stir frequently until smooth.
4. Dip frozen peanut butter balls in chocolate while holding onto the toothpick. Leave a small portion of peanut butter showing at the top to make them look like buckeyes. Put back on the cookie sheet and refrigerate until serving.

AWCCS United States of Food  
<https://awccs.wildapricot.org/Recipes>