

Shopping List

Bulk

Vanilla extract

Semi-sweet chocolate chips

Grocery

Peanut butter

Powdered sugar

Dairy

Butter or margarine



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Buckeyes (Peanut Butter Balls)



Buckeyes (Peanut Butter Balls)

INGREDIENTS

- 1 6 oz jar of peanut butter
- 1 c butter or margarine, melted and cooled slightly
- 1/2 t vanilla extract
- 1# powdered sugar
- 4 c semi-sweet chocolate chips

INSTRUCTIONS

1. In a large bowl, mix together peanut butter, butter, vanilla and powdered sugar.
2. Roll into 1" balls and place on a parchment paper lined cookie sheet.
3. Press a toothpick into the top of each ball (to be used later as the handle for dipping them). Chill in freezer until firm, about 30 minutes.
4. Melt chocolate chips in double boiler or in a bowl set over a pan of barely simmering water. Stir frequently until smooth.
5. Dip frozen peanut butter balls in chocolate holding onto the toothpick. Leave a small portion of peanut butter showing at the top to make them look like Buckeyes.
6. Place Buckeyes back on the cookie sheet and refrigerate until served. Remove toothpicks before serving.



Buckeyes grow on trees and are very closely related to horse chestnuts. They have been used historically as folk remedies for both humans and horses to aid circulation. This home-made version won't help with that, but they sure are tasty!



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Makes about 30 "nuts"