



Buckeyes

(From the great state of Ohio!)

1 cup of unsalted butter at room temp.

1-1/2 lb. of powdered sugar

17 oz. creamy peanut butter (Jif)

1-1/2 tsp. pure vanilla

Cream butter. Add powdered sugar; then peanut butter, and vanilla. Shape into 1" inch balls. Place on cookie sheet covered with aluminum foil and Pam spray. Place into freezer.

Prepare chocolate:

Melt chocolate over double boiler. Use 12 oz. semi- sweet chocolate chips with scant shavings of paraffin cake. (You can use 1 tsp. of shortening instead). This hardens the chocolate. Take the peanut butter balls out of freezer. By using a toothpick dip the balls into the melted chocolate. The top of the ball should be left without the chocolate making them look like a buckeye. Place them back on the cookie sheet and into the freezer. When frozen place them in zip lock bags. Store in freezer until ready to use.

Helpful hints:

Jif peanut butter makes the best tasting. Nestles chips have the best results. You may need to melt more chips if you run out of chocolate. Recipe can be doubled or tripled.

Enjoy and God Bless!