

Buckeyes

written by The Recipe Exchange | November 17, 2014

Ingredients

1 1/2 cups peanut butter
1 cup butter, softened
1/2 teaspoon vanilla extract
6 cups confectioners' sugar
4 cups semisweet chocolate chips

Directions

In a large bowl, mix together the peanut butter, butter, vanilla and confectioners' sugar. The dough will look dry. Roll into 1 inch balls and place on a waxed paper-lined cookie sheet.

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.

Melt chocolate chips in a double boiler or in a bowl set over a pan of barely simmering water. Stir frequently until smooth.

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. Put back on the cookie sheet and refrigerate until serving.