# RECIPE FROM THE KITCHEN OF Elizabeth Drake

# Homemade Peanut Butter Buckeyes

#### **Ingredients:**

- 2 cups creamy peanut butter
- 2 sticks butter, softened
- 2 teaspoons vanilla extract
- 2 lb. bag of powdered sugar
- 4 packages of Baker's baking chocolate bars (we use semi-sweet)

#### Step 1:

In a large bowl, cream together the peanut butter, butter, and vanilla.

#### Step 2:

Add powdered sugar. The dough might be crumbly at first, but it should all come together after everything is evenly mixed.

#### Step 3:

Refrigerate dough for 30 minutes. Your buckeye balls will have a more even shape if you form them with chilled dough.

## Step 4:

Use a small cookie scoop to form round balls with the peanut butter dough. Roll the balls in your hands to smooth. Place the balls on a cookie sheet or paper plate lined with waxed paper and insert a toothpick in each ball.

#### **Step 5: THIS IS THE MOST IMPORTANT STEP!**

Freeze or refrigerate the balls for at least 30 minutes. This will allow the toothpick to freeze into the ball and will make dipping them in chocolate much more successful.

#### Step 6:

Once your peanut butter balls are cold, use a small saucepan to melt the chocolate. Stir constantly and do not let the chocolate reach a boil.

#### Step 7:

While holding the toothpick, dip each peanut butter ball into the chocolate, covering about 3/4 of the ball. Place the buckeyes on a cookie sheet lined with waxed paper. Refrigerate again until the chocolate is set.

## **Optional:**

Once the peanut butter balls are dipped, we remove the toothpicks and use a small spoon to smooth the peanut butter over the hole in the buckeye left by the toothpick. If the hole doesn't bother you, feel free to skip this part!

See this recipe: <u>Homemade Peanut Butter Buckeyes Recipe</u>