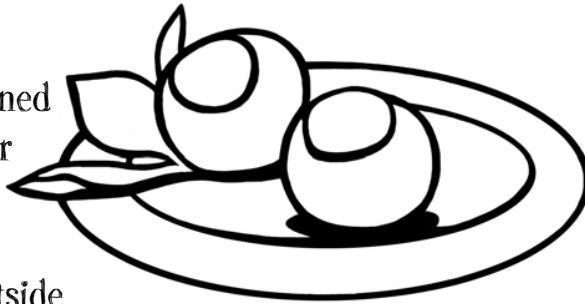


# Chocolate Buckeyes

Make this famous Buckeye treat for friends and family to enjoy on game day or any other time of the year.

## Ingredients for Peanut Buttery Inside

- 1 pound powdered sugar
- 1 1/4 sticks of butter, softened
- 12 oz. creamy peanut butter
- 1/2 tablespoon vanilla



## Ingredients for Chocolate Outside

- one 12 oz. package semi-sweet chocolate chips
- small amount of beeswax or paraffin (approximately 1/2 oz.)

## Directions

- mix together the powdered sugar, softened butter, and vanilla
- add the peanut butter to the mixture (make sure the peanut butter is completely mixed in)
- roll mixture into Buckeye-sized balls (about 3/4" – 1" sized balls)
- refrigerate for two hours
- melt chocolate chips and beeswax or paraffin completely over a double boiler
- dip Buckeye balls into chocolate using a toothpick leaving a dime-sized circle of peanut butter showing at the top to resemble a Buckeye
- refrigerate or freeze
- serve and enjoy!

This recipe makes approximately 50-60 Buckeyes.

\*Note – to get rid of the hole left by the toothpick, simply use the backside of a spoon rubbed in butter. Rub the spoon over the hole until it disappears.