



Buckeye Candy

Rolling these little gems can be tedious and time consuming, but the reward is worth the trouble!

Ingredients:

1 stick butter
1 lb. confectioner's sugar
1 12 oz jar (1 ½ cups) smooth peanut butter
1 tsp vanilla
1 12 oz pkg. chocolate chips
1 bar paraffin (1/8 bar of 5 bar pkg.)

Directions:

In a large mixing bowl, thoroughly mix butter, sugar, peanut butter and vanilla. Roll into balls, place on a cookie sheet and chill.

In a double boiler, melt chocolate with paraffin.

Insert a toothpick into balls and dip into chocolate leaving small area at the top uncovered to resemble buckeyes. Cool.

