



BUCKEYE BALLS

- 1 1/2 Cups Creamy Peanut Butter
- 1/2 Cup Butter, Room Temperature
- 1 Teaspoon Vanilla
- 16 Ounces Confectioners' Sugar
- 6 Ounces SemiSweet Chocolate Pieces
- 2 Tablespoons Shortening

DIRECTIONS

1. Line a baking sheet with wax paper.
2. In a medium bowl mix peanut butter, butter, vanilla and sugar to form a smooth dough.
3. Mixture will be very stiff.
4. Shape into balls.
5. Place on wax paper and place in the refrigerator.
6. In the top of a double boiler over simmering water, melt the chocolate and shortening together.
7. When smooth, remove balls from refrigerator.
8. Insert a toothpick into the top of a ball and dip 3/4 of the ball into the chocolate.
9. Return to wax paper and cool in the refrigerator for at least 30 minutes.