

Ohio Buckeyes

Ingredients

1 ½ cups peanut butter
1 cup butter, softened
½ teaspoon vanilla extract
6 cups confectioners' sugar

6 oz. (1 cup) semisweet chocolate chips
12 oz. (2 cups) dipping chocolate
1 oz. Baker's unsweetened chocolate
¼ bar Parafin

Directions

1. In a Kitchenaid mixer bowl, mix together the peanut butter, butter, vanilla and confectioners' sugar. The dough will look dry.
2. Roll into 1 inch balls and place on a waxed paper-lined cookie sheet. Makes about 9 dozen. Chill until firm.
3. Melt chocolates in a double boiler or in a bowl set over a pan of barely simmering water. Stir frequently until smooth.
4. Use a toothpick to dip the chilled peanut butter balls in chocolate. 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.

