

Recipe for Edible Buckeyes

INGREDIENTS

1 pound of peanut butter
1 1/4 pounds of powdered sugar
1/2 pound of butter
1 1/2 teaspoons of vanilla
12 oz. of chocolate chips
1/4 to 1/2 block of paraffin wax

Cream together butter and peanut butter; then add sugar (a little at time). Add vanilla and blend well. Roll peanut butter mixture into balls about the size of a walnut. Refrigerate or freeze until very cold but not frozen.

Melt chocolate and wax in a double boiler. With toothpick, dip the balls into melted chocolate. Coat all but the top of balls so they look like buckeyes. To close up the hole created by the toothpick use your finger, or a spoon dipped in hot water. Cool on wax paper or cookie sheet.

Enjoy!