THE J.M. SMUCKER Co

Peanut Butter Buckeyes

Get your peanut butter fix and satisfy your sweet tooth in the same bite with our peanut butter buckeyes recipe. Made with **Jif®** creamy peanut butter and dipped in chocolate, these classic treats are impossible to resist.

Prep Time	Cook Time	Serves	Difficulty
1 hr 2 mins	30 mins	60	Easy

Ingredients

- 1 1/2 cups Creamy Peanut Butter
- 3 3/4 cups powdered sugar
- 1/2 cup butter, melted
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 1 (12 oz.) package semi-sweet chocolate chips (2 cups)
- 1 tablespoon butter (unsalted) or all-vegetable shortening

Directions

Step 1: Line trays.

LINE 2 trays with parchment or wax paper.

Step 2: Beat together powdered sugar, peanut butter, vanilla and salt. Roll into 1-inch balls and chill.

BEAT powdered sugar, peanut butter, butter, vanilla and salt in a large bowl with the mixer on medium speed until blended. Shape into 1-inch balls. Chill until firm.

Step 3: Microwave chocolate chips and butter or shortening.

MICROWAVE chocolate chips and butter or shortening in a medium microwave-safe bowl on HIGH power for 45 seconds. Stir until smooth. If necessary, microwave in additional 15-second intervals until completely melted and smooth when stirred.

Step 4: Dip chilled peanut butter balls halfway into melted chocolate using toothpicks. Chill again.

INSERT a toothpick into the top center of a peanut butter ball. Dip 3/4 of ball into melted chocolate, leaving top of the candy uncovered, making it look like a buckeye. Allow excess chocolate to drip back into bowl. Place buckeye on prepared tray. Remove toothpick. Smooth over the remaining toothpick hole using a clean finger. Repeat process to make the remaining buckeyes. If chocolate thickens, microwave in 10-second intervals until melted and smooth again. Chill buckeyes until firm and share with friends.

Images

