

Ohio Buckeye Candies

Yield: About a 3/4 pound

When you drive around the state of Ohio and stop anywhere from a gas station to a market you will find these great peanut butter balls dipped in chocolate. The look should be that of a peanut butter ball dipped about 3/4 down with a toothpick holding the ball into the chocolate.

1/2 cup creamy peanut butter (such as Skippy®, Jiff®)
1/4 cup unsalted butter, softened
1-1/2 cups powdered sugar
8 oz semi-sweet chocolate melted and cooled (not chips)

1. In a mixer with the paddle attachment, (or by hand) blend the peanut butter, butter and powdered sugar till smooth texture develops. If the mixture is dry looking, add a few teaspoons of softened butter.
2. Form small balls size of "Buckeyes" (or large shooting type marbles). Refrigerate balls on a parchment lined baking sheet.
3. In a double boiler slowly melt chocolate. Using toothpick, dip cold "Buckeyes" into chocolate until two thirds of the peanut butter ball is covered. Let dry on parchment paper.