

H O M E M A D E B U C K E Y E S

Ingredients:

- 1 & 1/2 Cups Smooth Peanut Butter
- 1/2 Cup Softened Butter
- 1 Teaspoon Vanilla Extract
- 2 Cups Powdered Sugar
- 3 Cups semi sweet chocolate chips
- 1 Tablespoon Coconut Oil



Directions:

1. In a medium bowl or kitchen aid mixer with the mixer attachment combine the peanut butter, butter and vanilla extract. Mix until nice and creamy and ingredients are mixed together.
2. Slowly add in the powdered sugar (or by hand) and mix this completely.
3. Line a baking sheet with parchment paper or use a ceramic plate. Scoop out about a tablespoon of the mixture and roll into a ball.
4. Place on the plate or baking sheet and place in the fridge either over night or 1 hour.
5. After mixture has chilled combine the chocolate chips and coconut oil (helps give it a shine and not crack) in a double boiler or pan and slowly melt.
6. Once melted turn off and remove the buckeye peanut butter mixture from the fridge.
7. Using a spoon or fork place the balls into the chocolate and scoop out placing them back on the plate or baking sheet chocolate side up.
8. When all the balls have been dipped in chocolate place the plate or sheet in the freezer for 30 minutes.
9. These are now done and ready to devour!

