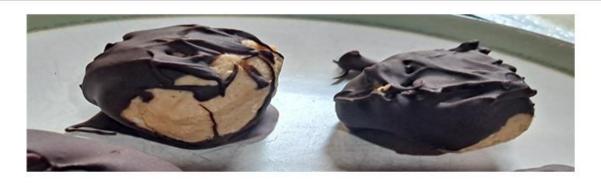
EASY BUCKEYE RECIPE

NO BAKE COOKIE



INGREDIENTS

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



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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.
- 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. Once melted turn off and remove the buckeye peanut butter mixture from the fridge.
- 6. 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.
- 7. When all the balls have been dipped in chocolate place the plate or sheet in the freezer for 30 minutes.
- 8. These are now done and ready to devour!

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