

# Buckeyes

## Ingredients

- 4 lbs creamy peanut butter
- 3 1/2 lbs confectioners sugar
- 1/2 lb melted sugar
- 2 1/2 lbs melted chocolate
- 1/2 oz paraffin wax

## Summary

**Yield:** 4

**Prep Time:** 5 minutes

**Category:** Cookies & Bars

## Instructions

1. Blend peanut butter, sugar & butter; allow to chill. 2. Roll into 1 in. balls & chill again. 3. In a double boiler over med. heat, melt the chocolate & paraffin. Whisk together until smooth. 4. Insert a toothpick into each peanut butter ball. Dip each into the chocolate until they look like buckeyes. 5. Place on waxed paper & chill.

## Notes