Easy Buckeye Recipe

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Classic homemade **Buckeye Peanut Butter Balls** are a quick and easy, no-bake dessert made with creamy peanut butter dipped in dark chocolate. Just 4 ingredients and no oven time makes this a perfect kid-friendly candy recipe for the holidays!

Prep Time	Total Time
5 mins	5 mins

Course: Dessert Cuisine: American
Keyword: buckeye candy, easy peanut butter balls, peanut butter balls Servings: 20 balls
Calories: 208kcal Author: Jill

Equipment

- Baking sheet
- Wax paper
- Toothpicks

Ingredients

- 4 tablespoons unsalted butter
- 3/4 cup creamy peanut butter
- 2 cups powdered sugar
- 10 ounces dark chocolate melted

Instructions

1. In a large bowl mix together with a stand or hand mixer the softened butter and peanut butter until well combined. Slowly add in powdered sugar a little at a time until a dough-like consistency forms.
2. Line a baking sheet with parchment or wax paper and spray with cooking spray to make sure the buckeyes will not stick. Roll dough evenly into one inch balls and place on the paper. Place the baking sheet into the fridge for 30 minutes or the freezer for ten minutes
3. While they solidify, make melted chocolate. In a microwave safe bowl or double boiler melt 10 ounces of chocolate. Using a toothpick or small skewer poke the buckeyes and place them into the chocolate, swirling them around in the chocolate,but leaving a peanut butter revealing circle around your toothpick. Place balls back on the parchment. Once all are covered in chocolate, place back into the fridge for at least one hour before serving.

Notes

1. What supplies do I need for this recipe?

- Baking sheet
- Wax or parchment paper
- Skewers or toothpicks