



Buckeye balls are named for a small, round tree nut that's dark brown with a tan spot on one side.

Buckeyes

- 1 jar (18 oz.) creamy peanut butter
- 1 cup (2 sticks) butter, at room temperature
- 1 lb. confectioners' sugar
- 2 cups graham cracker crumbs (8 oz.)
- 24 oz. semisweet chocolate chips
- 4 Tbsp. shortening



1. In a medium bowl, with an electric mixer, blend the peanut butter and butter until soft and creamy. Beat in the confectioners' sugar. Stir in the graham cracker crumbs.
2. Using a heaping teaspoon of the mixture, roll into balls. Place the balls on a tray and chill in the freezer for 15 minutes.
3. Meanwhile, in a small, deep bowl set over hot, not boiling, water, melt the chocolate chips and shortening, and stir well to blend. Line a cookie sheet with foil and spray lightly with nonstick cooking spray.
4. Spear a buckeye ball with a toothpick and dip into the chocolate to cover three-fourths of the ball. Place on the foil. Chill to set the chocolate coating.

Makes 80 buckeye balls

Total time: 1 hour

Per serving (1 buckeye ball): 75 calories, 4.8 g fat, 8 g carbohydrates (0.6 g fiber), 1 g protein

