

Buckeye Candy

1 ½ cups of creamy peanut butter

1 stick softened butter

½ tsp. vanilla extract

3 cups powdered sugar

4 cups semi-sweet chocolate chips

2 tsps. Vegetable oil

In a large bowl, combine peanut butter, butter, and vanilla. Gradually mix in the powdered sugar with a mixer until well blended.

Roll into ¾ inch peanut butter balls with your hands and place on a plate lined with wax paper.

Stick a toothpick in each balls center.

Freeze for about 30 minutes in the freezer.

Melt the chocolate and oil on top of a double broiler, stirring often until chocolate is smooth.

Dip the frozen peanut balls in the chocolate, holding by the toothpick. Leave a small end of each candy uncovered so the peanut butter shows.

Return them to the plate and remove the toothpick and smooth over the hole if desired.

Refrigerate about 2 ½ hours and serve.