

Dessert

Buckeyes (Candy)

Joy of Cooking

1 cup smooth peanut butter
4 tablespoons (1/2 stick) unsalted butter, softened
1 teaspoon vanilla
1/4 teaspoon salt
2 cups powdered sugar, sifted
8 ounces semisweet, bittersweet or milk chocolate, chopped

In a large bowl or stand mixer, combine the peanut butter, butter, vanilla and salt. Beat on medium speed until smooth.

Add the powdered sugar. Beat on low to combine, then increase the speed to medium until completely smooth.

Line a baking sheet with parchment paper. Portion out the mixture in heaping teaspoons onto the lined sheet. Roll between your palms into smooth balls.

Freeze for 15 minutes.

Meanwhile, in a double boiler, temper or simply melt the chocolate.

Poke a skewer into the top of a peanut butter ball, using it to pick up and dip the candies three-quarters of the way into the chocolate, leaving a round "eye" of peanut butter exposed on top. Place the dipped buckeyes back on the baking sheet. Use the tip of your finger to smooth over the hole left by the skewer.

Refrigerate until firm, about 30 minutes.

Store refrigerated in an airtight container.

Yield: 45 pieces

Per Serving (excluding unknown items): 5728 Calories; 500g Fat (75.8% calories from fat); 69g Protein; 290g Carbohydrate; 15g Dietary Fiber; 993mg Cholesterol; 1790mg Sodium. Exchanges: 3 Grain(Starch); 7 1/2 Lean Meat; 95 1/2 Fat; 16 Other Carbohydrates.