



## *Garden Fresh Farm Recipes*

# Best Ever Buckeyes

Small peanut butter balls that taste even better than Reese's Cups. The taste so good- be careful, they are addictive!

### Ingredients:

Yield: 40-50 balls

1 1/2 cups peanut butter  
1/2 cup margarine or 1/2 cup butter  
1 lb powdered sugar  
1 teaspoon vanilla  
1 1/2 cups chocolate chips  
2 Tbs Crisco



### Directions:

Mix peanut butter, margarine or butter, powdered sugar, and vanilla in bowl (It helps to soften the margarine).

Shape into 1" balls.

Refrigerate balls.

Meanwhile, melt chocolate with crisco (so the chocolate will harden. Without crisco, chocolate will remain soft.) in double boiler. (See Note)

Insert toothpick into refrigerated balls and dip into chocolate, leaving small area resembling a buckeye.

Cool on wax paper and store in refrigerator or freezer.

Note: TIPS ON HOW TO WORK WITH DIPPING CHOCOLATE.

Remove the chilled candy from the refrigerator about 10 minutes before coating (dipping cold centers can result in cracked coating).

Place the chocolate chips and shortening in a 2-cup measuring bowl.

Place the bowl into a larger bowl which contains very warm water (about 100-110F) the water should reach only halfway up the 2-cup bowl with the chocolate (DO NOT LET EVEN 1 DROP WATER MIX WITH CHOCOLATE!).

Stir mixture constantly with a small spatula until the chocolate is melted and the mixture is smooth (this should take about 16-18 minutes, do not rush the melted process).



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If necessary replace the water with more very warm water.

Remove the 2-cup bowl with melted chocolate from the water and continue to stir until all the chocolate is cooled slightly (about 2-3 minutes).

Set one candy onto a two-pronged fork, then completely dip candy into melted chocolate.

Gently tap the fork against side of the bowl to remove any excess melted chocolate.

Place onto baking sheet lined with waxed paper.

Repeat with remaining candy.

If the chocolate becomes too thick for dipping, place the bowl containing the chocolate into the bowl with warm water until desired consistency.

Avoid all types of moisture when melting the chocolate, any steam or drops of moisture can cause the mixture to "seize" or become very firm, crumbly and grainy, if this occurs it can be corrected by stirring in 1 teaspoon shortening for each 2 ounces of melted chocolate.

Chocolate can also be melted over low heat in a double boiler.