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| **JIF® Buckeyes** |   |

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| recipe image |

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| **Rated:** | rating |

**Submitted By:**JIF®**Photo By:**Allrecipes

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| **Prep Time:**30 Minutes | **Ready In:**30 Minutes**Servings:**60 |

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"Peanut butter balls are dipped in chocolate to resemble buckeyes."

**INGREDIENTS:**

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| 1 1/2 cups Smucker's® Creamy NaturalPeanut Butter, stirred OR Jif® CreamyPeanut Butter1/2 cup butter, softened1 teaspoon vanilla extract1/2 teaspoon salt | 3 cups powdered sugar, or as needed1 (12 ounce) package semi-sweetchocolate chips2 tablespoons Crisco® All-VegetableShortening |

**DIRECTIONS:**

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| **1.** | Combine peanut butter, butter, vanilla and salt in large bowl. Beat with an electric mixer on LOW until blended. Add 2 cups powdered sugar, beating until blended. Beat in additional powdered sugar until mixture, when shaped into a ball, will stay on a toothpick. Shape into 1-inch balls. Refrigerate. |
| **2.** | Place chocolate chips and shortening in microwave-safe bowl. Microwave on MEDIUM for 30 seconds. Stir. Repeat until mixture is smooth. Reheat as needed while coating peanut butter balls. |
| **3.** | Insert toothpick in peanut butter ball. Dip 3/4 of ball into chocolate, leaving top uncovered to resemble a buckeye. Remove excess. Place on wax paper-lined tray. Remove toothpick. Smooth over holes. Refrigerate until firm. |