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| **JIF® Buckeyes** |  |

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| recipe image | |  |  | | --- | --- | | **Rated:** | rating |   **Submitted By:**JIF®  **Photo By:**Allrecipes   |  |  | | --- | --- | | **Prep Time:**30 Minutes | **Ready In:**30 Minutes  **Servings:**60 | |

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

**INGREDIENTS:**

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| 1 1/2 cups Smucker's® Creamy Natural  Peanut Butter, stirred OR Jif® Creamy  Peanut Butter  1/2 cup butter, softened  1 teaspoon vanilla extract  1/2 teaspoon salt | 3 cups powdered sugar, or as needed  1 (12 ounce) package semi-sweet  chocolate chips  2 tablespoons Crisco® All-Vegetable  Shortening |

**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. |