



I have been making this recipe since 1996 for my entire family for Christmas every year. It started a great family tradition. My three children and my two grandchildren are now experts on rolling buckeyes to the right size. We look forward to rolling them a few days before Christmas and dipping them the day before. And, packaging them up for all our family members who look forward to them all year long. Santa doesn't get milk and cookies at our house, he gets milk and buckeyes.

BUCKEYES

By Tammy Anderson

2-1/2 lbs confectioners sugar
2 cups peanut butter (creamy)
1 lb margarine (not butter)
3 tsp vanilla
Melted semi-sweet chocolate pieces as needed
Shavings of paraffin (about a tablespoon per 12 oz of chocolate chips) this allows the chocolate to dry solid
Cream together the peanut butter, margarine, and vanilla
Beat in the confectioners sugar
Roll into balls the size of buckeyes
Place on waxed paper lined cookie sheets
Place in fridge for about an hour to harden so it is easier to dip
Using round tipped wooden tooth picks
Dip the balls into melted chocolate (melt chocolate over hot, not boiling water)
Leaving a small round area of peanut butter exposed (looking like a real buckeye)
(I use Imperial margarine sticks softened, Jif creamy peanut butter and a double boiler for the chocolate)
Yields: approximately 150 balls