

Sarah's Classic Buckeye Candies

Makes 24–26 one-inch balls

Ingredients:

- 1 cup creamy peanut butter
- 5 tablespoons unsalted butter, softened
- ¼ teaspoon kosher salt
- 2 cups powdered sugar
- 1 ½ teaspoons pure vanilla extract
- 2 cups semisweet or milk chocolate, finely chopped
- 1–2 teaspoons coconut oil (or substitute with shortening or vegetable oil)



Directions:

1. **Make the peanut butter mixture:**

In a large bowl, combine the peanut butter, butter, vanilla, and salt. Using a stand mixer with the paddle attachment or a hand mixer, beat on medium speed until smooth and glossy, about 3 minutes. Scrape down the sides and bottom of the bowl, then mix for another minute.

2. **Add powdered sugar:**

Reduce the mixer speed to low and gradually add the powdered sugar, mixing until fully incorporated, about 1 minute. Scrape down the bowl again and beat for 1 more minute until the mixture is smooth and creamy.

3. **Shape the candies:**

Roll the dough into one-inch balls (about 1 tablespoon each) and place them on a baking sheet lined with wax paper. Refrigerate for at least one hour and then chill in the freezer for 20 minutes so the balls are good and firm. This will help them stay on the toothpick while dipping and allow the chocolate to set quickly.

4. **Melt the chocolate:**

Place the chocolate and coconut oil in a small heatproof bowl. Microwave in 20-second intervals, stirring between each, until fully melted. Allow the chocolate to cool for five minutes at room temperature.

5. **Dip the buckeyes:**

Insert a toothpick into each peanut butter ball. Dip the balls into the melted chocolate, swirling gently to coat without covering the top. Work in batches of 8, keeping the remaining balls in the freezer to stay firm.

6. **Set and serve:**

Place the dipped buckeyes in the refrigerator or freezer until the chocolate is firm. Serve chilled. You can leave the toothpicks in for easy handling or smooth over the tops to hide the holes.

7. **Storage:**

Store in an airtight container in the refrigerator for up to 2 weeks or in the freezer for up to 3 months.