

## BUCKEYES

1 cup creamy peanut butter  
4 cups sifted powdered sugar  
1 cup butter, softened  
2 (12-ounce) packages semisweet chocolate morsels  
1/2 teaspoon vanilla

Beat peanut butter and butter at medium speed of an electric mixer until fluffy. Add vanilla, beating well. Gradually add sugar, beating until blended.

Shape into 3/4 inch balls; place on wax paper lined cookie sheets. Insert a wooden tooth pick into top of each ball. Freeze at least 2 hours.

Place chocolate morsels in top of a double boiler; bring water to a boil. Reduce heat to low; cook until chocolate melts, stirring occasionally. Dip each frozen ball into chocolate, coating three- fourths of ball. Place on wax paper-lined cookie sheets, and chill until chocolate is set. Store in an airtight container in refrigerator. Yield: 9 dozen



*Recipe submitted by Bobbi Davis*