Buckeye Balls

30 servings

INGREDIENTS

1 ½ cups creamy peanut butter

½ cup butter, softened

1 teaspoon vanilla extract

4 cups sifted confectioner’s sugar

6 ounces semi-sweet chocolate chips

2 tablespoons shortening

DIRECTIONS

1. Line a baking sheet with waxed paper; set aside.
2. In a medium bowl, mix peanut butter, butter, vanilla, and confectioners' sugar with hands to form a smooth stiff dough. (or use dough hook attachment for KitchenAid)
3. Shape into balls using 2 teaspoons of dough for each ball. Place on prepared pan, and refrigerate.
4. Melt shortening and chocolate together in a metal bowl over a pan of lightly simmering water. Stir occasionally until smooth, and remove from heat.
5. Remove balls from refrigerator. Insert a wooden toothpick into a ball, and dip into melted chocolate.
6. Return to wax paper, chocolate side down, and remove toothpick.
7. Repeat with remaining balls. Refrigerate for 30 minutes to set.