

FOOD & BEVERAGE

FROM OHIO
WITH LOVE

Grandma's Buckeyes



RECIPE AND PHOTO BY LAURA SEARS

You might call them peanut butter balls, but as I hail from Ohio they're Buckeyes to me! My grandma's Buckeyes to be specific.

In our family, it's just not the holidays without a big batch of these delicious peanut butter and chocolate desserts. They're the most requested treat from my kids this time of year and, since friends love them too, I even give them as gifts. Once you've made a batch you can keep some in the freezer to be popped out whenever you've got a sweet tooth or need to bring a holiday token of appreciation to a friend.

With this recipe what you need to know is that you're likely going to make the Buckeyes in two days unless you start the peanut butter mixture early enough to pop it in your freezer. Once the peanut butter balls are frozen and your chocolate is hot, you'll need to work quickly. In this case many hands actually do make light work so get the kids to help (they're probably home, right?!).

While there are a lot of variations of this classic, the ratios I've provided here are what work best for me. When you're rolling the balls, you don't want them to be sticky and by following the directions they won't be. These serve up nicely on a platter but, if you're not ready to eat them all at once, place them in a freezer bag and store in your freezer! Enjoy!

2 sticks butter, softened
4 cups powdered sugar
1 ½ cups peanut butter
1 teaspoon vanilla
3 cups chocolate chips melted
Toothpicks for dipping!

1. To start, mix your butter and peanut butter until combined and then stir in the powdered sugar on low speed until incorporated.
2. At this point make the balls using your hands and place them on a wax paper lined baking sheet or other tray that will fit in your freezer. Allow the balls to freeze for at least 30 minutes so they're easier to work with when you add the melted chocolate.
3. When the balls are frozen, prepare the chocolate by melting it in a double boiler. Do this step without the kids, but once the chocolate is melted you can move it away from the stove and have the kids help dip.
4. Using a toothpick, pick up with peanut butter balls and dip them in the melted chocolate. Remove the toothpick and use your finger rub over the hole that was created so it's not seen. Repeat until all the balls are coated.
5. Place the Buckeyes back in either the fridge or freezer to harden.

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Haymarket resident Laura Sears has been blogging at LB's Good Spoon since 2008. There she dishes up her love of food, family, and more. Pay her a visit at LauraSears.com



