

# **Donna's Buckeyes**

## **(Peanut Butter Chocolate Balls)**

### **Ingredients**

28 oz Crunchy Peanut Butter (Optionally use Creamy)  
2 ½ boxes of Confectioners Sugar ( 2 ½ pounds)  
2 sticks Margarine, soften at room temperature  
2 stick Butter, soften at room temperature

24 oz Semi-sweet Chocolate Chips  
1 block of Gulf Paraffin Wax (food grade)

Notes: The wax comes in a box of 4 blocks. This will help the chocolate solidify and makes the chocolate shine and remain hard.

### **Directions**

- Mix first 4 ingredients together, blend well. It will be stiff.
- Roll into balls, approximately 1 tablespoon
- Place on a waxed-paper lined cookie sheet, press down slightly
- Freeze overnight
  
- Place the wax into a sauce pan over low heat. If it is too hot, it will begin to smoke.
- After it begins to melt, about half way
- Stir in chocolate chips, and stir until well melted.
- You may need to adjust the heat on and off until just melted, turn off.
- Dip the frozen balls into the chocolate and place on waxed paper to cool.
- You can use a "cake tester" or a tooth pick to dip, and slide off.
- If making buckeyes, leave some of the peanut butter mixture exposed
- They should harden quickly.
- Freeze them and take out as needed.