



Sparkle Kitchen

Grandma Mary's

Peanut Butter Balls (Buckeyes)

(*Makes about 40 peanut butter balls*, depending on size)

Ingredients

2 cups (16 ounces) peanut butter

1 cup lukewarm coconut oil

1 ½ pounds powdered sugar

20 ounces dark chocolate chips

2 ounces food-grade beeswax

Directions

In the bowl of a stand mixer, combine the peanut butter and coconut oil. With the mixer running on low, add in the powdered sugar a little at a time, carefully draping a towel over the top of the mixer to help contain the powdered sugar dust.

When all the powdered sugar is mixed in, the dough should stick to itself, but not to your fingers. If the mixture is too sticky, gradually add a bit more powdered sugar. If it's too crumbly, add another tablespoon or two of coconut oil.

Scoop the peanut butter mixture out into balls on a parchment lined baking sheet. You can adjust the size depending on your preferred peanut butter to chocolate ratio, but I like mine somewhere between a large marble and a golf ball. Chill the peanut butter balls in the fridge for at least 30 minutes or up to over night.



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When you're ready to dip the balls in chocolate, chop the beeswax into small chunks. In a double boiler, melt the wax together with the chocolate chips. The wax will take longer than the chocolate to melt, but if you stir it frequently it won't scorch.

Remove the chocolate from the heat. Using a toothpick or skewer, dip each peanut butter ball in the chocolate and place on parchment paper to cool.

My grandmother always covered her peanut butter balls completely in chocolate, but if you want a more traditional "buckeye" leave a small spot of uncovered peanut butter at the top to better mimic the nuts.

Once the chocolate has completely cooled, place the peanut butter balls in an airtight container in the fridge and eat within a few months.