

## *Peanut Butter Buckeyes*

**2 CUPS POWDERED SUGAR**

**1 STICK ROOM TEMPERATURE SALTED BUTTER**

**1/2 CUP CREAMY PEANUT BUTTER**

**1 TSP. VANILLA FLAVORING**

**1 1/2 CUPS SEMI-SWEET CHOCOLATE CHIPS**

**1 1/2 TSP. SHORTENING**

Combine sugar, butter, and peanut butter in mixing bowl. Mix well, add vanilla. Mix until creamy.

Make small balls (Can use 1 or 1 1/2 tsp cookie scoop). Place balls on parchment paper lined cookie sheet and freeze.

Melt chocolate chips in microwave on 30 second intervals mixing each time until chocolate is melted. Add shortening and mix well.

Stick a toothpick in frozen ball and dip into chocolate leaving a small round area of peanut butter showing. The area should be shaped like an eye “hence the name” or round if you prefer. Let excess chocolate drip off then place on a cookie sheet lined with parchment paper to dry.

*Yields: 48 1 tsp. balls or 35 1 1/2 tsp. balls.*