

Buckeyes



Recipe courtesy of Food Network Kitchen



Who doesn't love a confection inspired by nature? In this case, it's a peanut butter truffle dipped in chocolate, which resembles the nut from Ohio's state tree, the buckeye. ...

Level: Easy

Total: 1 hr

Prep: 5 min

Inactive: 50 min

Cook: 5 min

Yield: about 2 1/2 dozen

Ingredients:

- 2 1/2 cups sifted confectioners' sugar
- 1 cup smooth peanut butter
- 6 tablespoons unsalted butter, melted
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon kosher salt
- 8 ounces semisweet or bittersweet chocolate, chopped
- 1 teaspoon vegetable shortening

Directions:

- 1** Line a baking sheet with parchment. Beat the confectioners' sugar, peanut butter, butter, vanilla and salt with an electric mixer in a medium bowl until well combined. Scoop 2-teaspoonful mounds, and roll into balls; arrange them on the prepared baking sheet. Refrigerate until firm, about 20 minutes.
- 2** Microwave the chocolate and shortening in a microwave-safe medium bowl in 30-second increments, stirring in between, until the mixture is completely melted and smooth, about 2 minutes.
- 3** Stick a toothpick or skewer into the top center of a peanut butter ball. Dip the ball into the melted chocolate, leaving a circle of peanut butter visible on top. Let the excess chocolate drip off, then return the buckeye to the baking sheet. Repeat with the remaining peanut butter balls and chocolate.
- 4** Chill the buckeyes until firm, about 30 minutes. Smooth out the hole left by the toothpick with an offset spatula. Serve at room temperature or well chilled. Refrigerate in an airtight container for up to 5 days.



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