

Culinary Creations

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Buckeyes (Peanut Butter Balls)

Cooking Time: 90 mins Yielding: 40 Servings

Ingredients:

- 12 oz natural peanut butter
- 1 stick butter
- 1 teaspoon vanilla
- 1 pound powdered sugar
- 16 ounces semi sweet chocolate

Instructions:

In the bowl of a mixer, beat peanut butter and butter. Stir in vanilla. Add powdered sugar and beat on low speed until smooth. Roll into 1 inch balls and place in the freezer for at least 1 hour. Place the chocolate in a deep bowl and microwave for 10-15 seconds at a time, stirring between intervals, until melted. Dip the chilled peanut butter balls three fourths of the way into the melted chocolate and place on wax paper to set.

