

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box :

One of our favorite winter recipes:



Peanut Butter Buckeyes

1 1/2 cups peanut butter
6 cups confectioners' sugar
1 cup (2 sticks) butter, softened
1/2 teaspoon vanilla extract
6 whole graham crackers, pulverized into crumbs (optional)
4 cups semisweet chocolate chips

Directions

1. Line a cookie sheet with waxed paper; set it aside. Using a wooden spoon, mix together the peanut butter, sugar, butter, vanilla extract, and graham crackers, if desired, in a large bowl. (The dough will look dry.)
2. Roll the dough into 1-inch balls. Set them on the prepared cookie sheet and insert a toothpick into each ball. Chill them in the freezer until hard, about 30 minutes.
3. Melt the chocolate chips in a heatproof bowl set atop a pot of simmering water over medium-high heat. Stir continuously until smooth. Remove the pan from the heat. Using the toothpick as a handle, dip the balls into the melted chocolate, leaving a small circle at the top uncovered. Place the dipped candies back on the cookie sheet and refrigerate until the chocolate is set, about 2 hours. Store in an airtight container in the refrigerator.

