



BUCKEYE BALLS



Ingredients

- 4 cups sifted confectioners sugar
- 1/2 cup unsalted butter (softened)
- 6 oz semi-sweet chocolate chips
- 1 1/2 cups creamy peanut butter
- 1 tsp vanilla extract
- 2 Tbsp Ghee

Directions

1. Line a baking sheet with waxed paper; set aside.
 2. Combine confectioners' sugar, peanut butter, butter, and vanilla in a large bowl; mix together with your hands to form a smooth stiff dough. Shape into balls using 2 teaspoons of dough for each ball. Place on the prepared baking sheet and refrigerate until ready to coat with chocolate.
 3. Combine chocolate chips and Ghee in a bowl over a pot of simmering water. Stir occasionally until melted and smooth. Remove from the heat.
 4. Remove chilled peanut butter balls from the refrigerator.
 5. Insert a wooden toothpick into a ball, and dip into the melted chocolate until coated. Return to the baking sheet, chocolate-side down, and remove the toothpick.
 6. Repeat Step 5 to coat remaining balls. Refrigerate coated balls until set, about 30 minutes.
-

