

## Dipping Buckeyes:

What's a buckeye, you ask? You'd know if you lived in Ohio, where it is the official state tree, so named because its nuts resemble a deer's eyes. This chocolate-dipped peanut butter candy resembles this nut.



- ¼ cup (1½ ounces!) white chocolate chips
- 4 tablespoons unsalted butter, softened
- 2 ¾ cups dreamt peanut butter
- 3 cups (12 ounces) confectioners' sugar
- 1 teaspoon vanilla extract 1/8 teaspoon salt
- 2 cups (12 ounces) semisweet chocolate chips

**1** Line rimmed baking sheet with parchment paper. Micro-wave white chocolate chips in bowl at 50 percent power, stirring occasionally, until melted, about 1 minute. Let cool for 5 minutes. Using stand mixer fitted with paddle, beat butter, peanut butter, melted white chocolate, sugar, vanilla, and salt on medium-high speed until just combined, about 1 minute. Roll peanut butter mixture into 1¼-inch balls and space them evenly on prepared sheet. Freeze until firm, about 30 minutes

**2** Microwave semisweet chocolate chips in bowl at 50 percent power, stirring occasionally, until melted and smooth, 1 ½ to 2 minutes. Using toothpick, dip chilled peanut butter balls one at a time into melted, chocolate, leaving top quarter uncovered. Return peanut butter balls to sheet and refrigerate until chocolate is set, about 1 hour. Serve. (Buckeyes can be refrigerated for up to 1 week or frozen for up to 1 month.)