

Peanut butter balls aka Buckeye Balls

Aka Buckeye Balls are a popular dessert recipe, they are super simple, no-bake, treat that is great any time of the year.

To make it you'll need :

- 500 g peanut butter.
- 500 g confectioners sugar.
- 1 cup butter .
- semi-sweet chocolate chips .

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INSTRUCTIONS :

- STEP I : Line a baking sheet with waxed paper; set aside.
- STEP II : In a medium bowl , mix together the peanut butter , sugar and 1 cup of butter . roll into balls and place them into baking dish , and chill in freezer about 20 minutes .
- STEP III : Melt chocolate chips in a metal bowl over a pan of lightly simmering water. Stir occasionally until smooth.
- STEP IV: Remove balls from refrigerator. Insert a wooden toothpick into a ball, and dip into melted chocolate. And return to freezer for about mor 30 minutes.ENJOY !!