Peanut Butter Balls AKA Buckeye Balls

My favorite goodies are those no baked! Today, I’m giving you this 4 ingredients amazing delight! My husband ate half of it alone! Check it out!

You’ll Need:

16 oz of peanut butter.
1 pound of confectioners’ sugar.
1 ½ sticks (¾ cup) of butter.
Melted chocolate bark for dipping.

How to:

In a bowl, mix together the peanut butter, sugar and butter and roll into balls. Insert a toothpick in every ball and freeze for 30 minutes.
Once the balls are chilled, dip them into the melted chocolate and arrange them on a cookie sheet lined with wax paper.
Bonne Appétit!
Ps: Don’t forget to remove the toothpicks after dipping the balls in chocolate!

Easy, peasy and yummy! These peanut butter balls also known as buckeye balls is a must try! Feel free to use coconut pecan cake icing and coconut flakes as an additional ingredient, this will definitely give it a new taste!