

Jack Frost Bazaar

Buckeyes Recipe

- 2 lb Smooth peanut butter
- 3 lb confectioner (powdered) sugar
- 1 lb butter or margarine softened
- 2 - 12oz bags (4 cups) semi-sweet chocolate chips
- 1/2 bar paraffin

Knead peanut butter, sugar, and butter, form into walnut sized balls. Refrigerate for 1 hour.

Melt chocolate and paraffin in the top of a double boiler, blend well.

Use a toothpick and dip buckeye in the chocolate leaving an “eye” on the top.

Place on waxed paper and refrigerate. Makes 160.

Store in refrigerator in airtight container up to 2 weeks or 2 days at room temperature.

Drop off to church on 11/13/26.



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