

Chocolate Covered Peanut Butter Balls (Buckeyes)

Recipe By Ronit Peskin



Cooking and Prep:  30
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Serves:  25

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Purim,
Sukkot, Chanukah

Diet: Gluten Free, Vegan

Source: Whisk by Ami

Magazine

Ingredients (4)

Main ingredients

- 1 and 1/2 cups **Gefen Peanut Butter**
- 1 cup softened margarine (use soy-free, if needed), butter, or coconut oil (and more to add to the chocolate - *optional*)
- 6 cups confectioners' sugar
- chocolate, for melting (baking chocolate or **Gefen Chocolate Chips**)

Start Cooking

Prepare the Peanut Butter Balls

1. Mix the peanut butter, butter/margarine/coconut oil and confectioners' sugar together. Form the batter into olive-sized balls and put them in the freezer.
2. Melt your chocolate in a double boiler, adding margarine, butter, or coconut oil to stretch it further, as desired.
3. Dip your peanut butter balls in the melted chocolate, fish them out with a spoon, and place on a piece of wax paper to dry.