

INGREDIENTS:

- 1 cup peanut butter smooth, 240g
- 5 tbsp unsalted butter 70g
- 2 cups powdered sugar 240g
- 1 tsp vanilla extract 5mL
- 2 cups semisweet chocolate 340g
- 2 tbsp coconut oil

DIRECTIONS:

1. Cream the peanut butter and butter together with the vanilla extract.
2. Add powdered sugar and mix on low until combined. Scrape down bowl and mix again.
3. Pinch off tablespoon sized pieces and roll into balls. About 20g if you're weighing.
4. Transfer balls to a baking sheet and chill until firm. At least 20 minutes.
5. Add chocolate and coconut oil to a medium bowl and melt on 50% power in the microwave. Stir to combine and set aside to cool to room temperature.
6. Use a skewer or toothpick to dip the peanut butter balls into the chocolate. Leave a bit of the peanut butter exposed for that signature buckeye pea look.
7. Chill to allow the chocolate to firm up and enjoy. If you want to remove the holes left from the skewers, run a small knife or spatula over the tops