

Buckeyes: The Perfect No-Bake Chocolate Peanut Butter Treat

Buckeyes: A Sweet Nostalgia in Every Bite



TIME
20 min

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INGREDIENTS

- 1 cup creamy peanut butter
- 1/2 cup unsalted butter, softened
- 4 cups powdered sugar
- 2 cups semi-sweet chocolate chips
- 1 tablespoon vegetable oil

DIRECTIONS

1. In a large mixing bowl, combine the creamy peanut butter and softened butter until smooth.
2. Gradually add the powdered sugar, mixing until fully incorporated and a dough forms.
3. Roll the mixture into 1-inch balls and place them on a baking sheet lined with parchment paper.
4. Chill the balls in the refrigerator for about 30 minutes until firm.
5. In a microwave-safe bowl, melt the chocolate chips and vegetable oil in 30-second intervals, stirring until smooth.
6. Dip each peanut butter ball into the melted chocolate, leaving a small portion of the top exposed to resemble a Buckeye.
7. Return the dipped : Buckeyes to the baking sheet and refrigerate until the chocolate is set.

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Original recipe: <https://chefmaniac.com/buckeyes-the-perfect-no-bake-chocolate-peanut-butter-treat/>