

Buckeye Dip: A Creamy, No-Bake Peanut Butter and Chocolate Dip

Buckeye Dip: A No-Bake, Decadent Dream



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15 min

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INGREDIENTS

For the Peanut Butter Layer:

- 1 (8 oz) block cream cheese, softened
- 1/2 cup unsalted butter, softened
- 1 1/2 cups powdered sugar
- 1 cup creamy peanut butter
- 1 tsp vanilla extract

For the Chocolate Topping:

- 1 cup chocolate chips
- 1/2 cup heavy cream

For Serving:

Graham crackers, pretzels, Nilla wafers, or apple slices for dipping

Swaps and Notes:

Cream Cheese and Butter: Make sure your cream cheese and butter are completely softened to room temperature. This is crucial for a smooth, lump-free dip.

Peanut Butter: Use creamy peanut butter for the best texture. You can also use a natural peanut butter, but be aware that the texture may be slightly different.

Chocolate: I recommend using semi-sweet chocolate chips for the best flavor. You can also use milk chocolate or dark chocolate, depending on your preference.

Topping: The chocolate ganache is a classic, but you can also use a simple melted chocolate topping or even a chocolate fudge sauce.

Instructions:

Make the Peanut Butter Layer: In a large bowl, use a hand mixer or a stand mixer to beat the softened cream cheese and softened butter until they are light and fluffy.

Add Peanut Butter and Sugar: Add the creamy peanut butter, powdered sugar, and vanilla extract. Beat on medium speed until the mixture is smooth and well combined.

Spread the Peanut Butter: Spread the peanut butter mixture evenly into a shallow pie plate or a serving dish.

Make the Chocolate Topping: In a small saucepan, heat the heavy cream over medium heat until it starts to simmer. Remove from the heat and stir in the chocolate chips until they are completely melted and the mixture is smooth.

Pour and Chill: Pour the warm chocolate ganache over the peanut butter layer, spreading it evenly with a spatula.

Chill: Cover the dish with plastic wrap and refrigerate for at least 2 hours, or until the ganache is set and the dip is well chilled.

Tips for Success:

Soften the Ingredients: Using softened cream cheese and butter is the most important step in this recipe. It ensures a smooth, creamy peanut butter layer.

Don't Overheat the Ganache: When you're making the ganache, be careful not to overheat the heavy cream. It just needs to be simmering, not boiling.

Let It Set: Giving the dip a full 2 hours to chill is a crucial step. It allows the ganache to set and the flavors to meld together, resulting in a firm but creamy dip.

Serve with a Variety of Dippers: The best part of this dip is the variety of dippers you can use. Graham crackers, pretzels, and apple slices are all great options.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 250

Protein: 5g

Fat: 20g

Carbohydrates: 20g

Storage and Leftover Tips:

DIRECTIONS

1. **Make the : Peanut Butter Layer:** In a large bowl, use a hand mixer or a stand mixer to beat the softened cream cheese and softened butter until they are light and fluffy.
2. **Add : Peanut Butter and Sugar:** Add the creamy peanut butter, powdered sugar, and vanilla extract. Beat on medium speed until the mixture is smooth and well combined.
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6. **Chill:** Cover the dish with plastic wrap and refrigerate for at least 2 hours, or until the ganache is set and the dip is well chilled.
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10. **Serve with a :** Variety of Dippers: The best part of this dip is the variety of dippers you can use. Graham crackers, pretzels, and apple slices are all great options.
11. **Serving Suggestions and Pairings:** This Buckeye Dip is a perfect dessert on its own, but it's even better with a variety of dippers. Graham crackers and Nilla wafers are a classic pairing, but pretzels add a great salty crunch that is a fantastic contrast to the sweet dip. For a fun party appetizer, you could also serve it alongside a fresh fruit platter. For a rich, chocolatey treat, my recipe for The Best Peanut Butter Brownies I've Ever Made and I've Made a Lot is a great option.
12. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
13. **Calories:** Approximately 250
14. **Protein:** 5g
15. **Fat:** 20g
16. **Carbohydrates:** 20g
17. This is a rich and decadent dessert, so it's best enjoyed as an occasional treat.
18. **Storage and Leftover Tips:** This dip stores beautifully. You can store it, covered, in the refrigerator for up to 5 days. The ganache will get a little firm in the fridge, so you may want to let it sit out for a few minutes before serving.
19. **More Recipes You Will Love:** If you're a fan of easy and delicious desserts, you'll love some of my other creations. For a no-bake treat that's always a hit, my recipe for This Edible Cookie Dough is My Favorite No-Bake Treat for Late Night Cravings is a lifesaver. For another classic that's always a winner, you can't go wrong with my recipe for These Old School No-Bake Cookies Never Fail Me and I've Made Them 100 Times. And for a rich, chocolatey treat, my This Brownie Batter Dip is My Favorite No-Bake Dessert for Instant Chocolate Cravings is a must-try.
20. **Final Thoughts:** This Buckeye Dip is a recipe that is sure to become a new favorite in your home. It's a simple, elegant, and incredibly delicious dessert that captures the sweet and savory flavors of peanut butter and chocolate in a single scoop.
21. I'd love to know what your favorite party dip is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

SWAPS & NOTES

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