Buckeyes

2 cups peanut butter                    1 pound powdered sugar

½ cup butter                                    melting chocolate

1 teaspoon vanilla

Cream butter, peanut butter and vanilla.

Stir in powdered sugar.

Form into 1” balls.

Place the balls on a waxed paper lined baking sheet.

Place the peanut butter balls in the freezer for at least 30 minutes.

Melt chocolate in microwave.

Insert a toothpick into the peanut butter ball and dip into melted chocolate.

Wipe excess chocolate from the bottom of the buckeye and place back on waxed paper lined baking sheet.