

## Buckeyes

*Chocolate and peanut butter mimic the state tree's nut.*

Dale Rogers was born and raised in Ohio and for him, Christmas was not complete without his mother's homemade buckeyes. When he and his wife were newlyweds, Dale continued the family tradition of making the candies at Christmas, and his grandchildren keep the tradition alive.

Ohio buckeye recipes vary from family to family, and are enjoyed in Ohio year-round, but this one is the Rogers family's Christmas classic:

1 pound butter  
32-ounce jar creamy peanut butter  
2-3 1-lb boxes confectioners' sugar  
3/4 cake (or block) paraffin wax\*  
24 ounces chocolate chips

Melt butter in a saucepan. Blend in peanut butter until completely incorporated. Remove saucepan from heat. Add confectioners' sugar and blend well, until peanut butter can be formed into balls without being sticky. Add more confectioners' sugar if the mixture is still too sticky.

When cooled, form into golf-ball-size balls.

Melt wax and chocolate chips together in a double boiler. Keep the chocolate mixture hot and dip each ball to coat, using a spoon.

The peanut butter balls will not be completely covered, so spoon the chocolate over the top of the balls and transfer them to wax paper to cool. They might not look as perfect as the ones in the photo, but once you bite in, you won't mind at all.

Yield: 6 dozen

\*Paraffin wax is edible and tasteless. It helps the chocolate stick to the peanut butter balls.

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