

BUCKEYES

SERVES: 4-5

EQUIPMENT:

1 - Large Bowl

1 - Medium Bowl (Microwave Safe)

Non-Stick Wax Paper

Hand Mixer

Baking Sheet

Toothpicks

Measuring utensils

(Dry, and tsp/tbsp.)

INGREDIENTS:

1 cup of peanut butter smooth

5 TBSP unsalted butter

2 cups of Powder Sugar

1 tsp vanilla extract

2 cups of semi-sweet chocolate chips

2 TBSP coconut Oil

DIRECTIONS:



Prep:

- Layout all ingredients & equipment



Start the Prep:

- Cream together 1 cup of smooth peanut butter and 5 TBSP of unsalted butter together with the 1 tsp of vanilla extract in a large bowl using either a hand mixer or large mixer.
- Add 2 cups of Powder Sugar and mix on low with mixer to combine, make sure to scrape down the bowl and mix again to create the peanut butter base.



Create Peanut Butter Balls:

- Pinch off about a tablespoon size pieces and roll into ball.
- Transfer the buckeye base to a baking sheet on the wax paper and let chill in fridge for about 15-20 minutes to firm.



Create Chocolate Drizzle:

- While buckeyes are chilling, start to create your chocolate drizzle.
- Add 2 cups of semi-sweet chocolate chips to a medium size microwave safe bowl.
- Add 2 Tbsp coconut oil to chocolate chips and melt on 50% power, starting with 1 minute. Continue every 30-40 seconds till all chocolate chips have melted and are combined.
- Set aside to cool to room temperature



Assemble Buckeyes:

- 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 look
- Chill to allow the chocolate to firm up, and enjoy!

HILLS BANK TIP OF THE MONTH:

Do you want to give your parents a gift? Try a chore coupon book! Write out some coupons that say things like "unload the dishwasher," "take out the trash," or "clean up after the pet." Then let your parents use those coupons to do chores when they ask for them. They'll really appreciate your help!



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COOKING SERIES



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HILLS BANK

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