

Football Buckeyes

Makes: 30 pieces
Prep Time: 55 minutes Cook Time: 5 minutes
Total Time: 1 hour plus chill time 1 hour

Ingredients

- 1 cup creamy peanut butter, such as Skippy Creamy (do not use natural peanut butter)
- 6 tbsp unsalted butter, softened
- 2 & 1/4 cups confectioners' sugar
- 1/2 tsp vanilla extract
- 1/4 tsp kosher salt , heaping
- 4 ounces semisweet chocolate, chopped or broken into small pieces
- 1/2 tsp vegetable oil

Royal Icing:

- 1 cup confectioners' sugar
- 1 & 1/2 tbsp meringue powder
- 2 to 3 tbsp warm water, plus more as needed

Instructions

Line a baking sheet with parchment paper. In the bowl of an electric mixer, beat together the peanut butter and butter until evenly combined. Add the confectioners' sugar, vanilla, and salt and beat until well-combined — the mixture will seem dry and crumbly, and you should be able to knead it like play dough.

Scoop 2-teaspoonful mounds of dough, roll into balls, and tease the sides of the balls into points, creating a fat diamond shape like a football. Arrange on the prepared baking sheet. Cover and refrigerate until firm, 30 minutes or overnight.

In a medium microwave-safe bowl, combine the chocolate and oil. Microwave in 30-second increments, stirring in between, until the mixture is about 75% melted, then remove from the

microwave and stir until completely melted and smooth. The residual heat in the bowl should be enough to melt the chocolate completely, but if not, place the bowl back in the microwave and heat for 10 seconds or so, then stir again (it's very important not to overheat chocolate, or it will seize up).

Alternatively, if you don't have a microwave, combine the oil and chocolate in a heat-proof bowl and set over a pan of simmering water. Stir occasionally until melted. Transfer the melted chocolate to a smaller bowl so that the chocolate is deeper; this makes it much easier to dip.

Stick a toothpick into the top center of a peanut butter football. Dip the footballs into the melted chocolate. They don't need to be completely dipped, just the tops and a bit of the sides. Let the excess chocolate drip off, then return the buckeye to the baking sheet, removing the toothpick to use on the next buckeye. Repeat with the remaining peanut butter balls and chocolate.

Chill the buckeyes until firm, about 30 minutes. Meanwhile, make the royal icing. Stir together the confectioners' sugar and meringue powder in a small bowl. Gradually add the warm water, mixing with a spatula until smooth. Add a little more water, a few drops at a time, until the icing is thick enough to hold its shape but still flows easily through a piping tip.

Use a piping bag fitted with a Wilton #2 tip and pipe two lines across the pointed ends of he footballs. Next, pipe a small vertical line in the center. Create laces by piping small lines perpendicular to the vertical line. Let dry.

Serve the buckeyes at room temperature or chilled.

Chef's Notes:

- Make-Ahead/Freezer-Friendly Instructions: The buckeyes will keep in an airtight container in the refrigerator for up to a week. They can also be frozen for up to 3 months; defrost in the refrigerator before serving.
- Meringue powder is available in the baking aisle or online. It's specifically designed for making egg-free royal icing.