



## Buckeye Balls



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



84

CALORIES



99 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 1 cup butter softened
- ☐ 16 ounce creamy peanut butter
- ☐ 16 ounce powdered sugar
- ☐ 12 ounce semi chocolate chips
- ☐ 2 tablespoons shortening

## Equipment

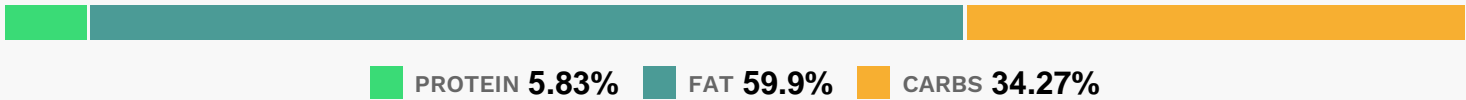
- ☐ bowl
- ☐ hand mixer

- ☐ wax paper
- ☐ microwave

## Directions

- ☐ Beat peanut butter and butter at medium speed with an electric mixer until blended. Gradually add powdered sugar, beating until blended.
- ☐ Shape into 1-inch balls, and chill 10 minutes or until firm.
- ☐ Microwave chocolate morsels and shortening in a 2-quart glass bowl at HIGH 1 1/2 minutes or until melted, stirring twice.
- ☐ Dip each peanut butter ball in melted chocolate mixture until partially coated, and place on wax paper to harden. Store candy in an airtight container.

## Nutrition Facts



## Properties

Glycemic Index:0.17, Glycemic Load:0.13, Inflammation Score:-1, Nutrition Score:1.800434778323%

## Nutrients (% of daily need)

Calories: 98.82kcal (4.94%), Fat: 6.79g (10.45%), Saturated Fat: 1.97g (12.28%), Carbohydrates: 8.74g (2.91%), Net Carbohydrates: 8.16g (2.97%), Sugar: 7.33g (8.15%), Cholesterol: 0.24mg (0.08%), Sodium: 49.17mg (2.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.48mg (1.16%), Protein: 1.49g (2.97%), Manganese: 0.13mg (6.65%), Vitamin E: 0.62mg (4.12%), Magnesium: 16.33mg (4.08%), Vitamin B3: 0.75mg (3.76%), Copper: 0.07mg (3.68%), Phosphorus: 29.46mg (2.95%), Fiber: 0.58g (2.33%), Vitamin A: 98.69IU (1.97%), Iron: 0.35mg (1.96%), Zinc: 0.25mg (1.63%), Potassium: 54.66mg (1.56%), Vitamin B6: 0.03mg (1.28%), Folate: 4.67µg (1.17%)