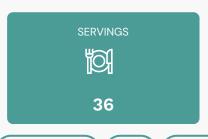


Peanut Butter Buckeyes

Gluten Free







CONDIMENT

DIP

SPREAD

Ingredients

O.8 cup butter softened

7 ounce chocolate melted

2 pound powdered sugar

3 cups creamy peanut butter

Equipment

bowl

baking sheet

toothpicks

	wax paper
Directions	
	Line a large tray or baking sheet with wax paper. In a large bowl, combine the confectioners' sugar, peanut butter, and butter, stirring until well blended. Shape into one-inch balls.
	With a toothpick, dip each ball into the dipping chocolate until almost covered, leaving some of the peanut butter mixture exposed on top.
	Place the balls on the tray and refrigerate until firm, about two hours.
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Nutrition Facts	
	PROTEIN 6.7% FAT 49.49% CARBS 43.81%

Properties

Glycemic Index: 2.96, Glycemic Load: 1.82, Inflammation Score: -3, Nutrition Score: 4.8278260619744%

Nutrients (% of daily need)

Calories: 288.24kcal (14.41%), Fat: 16.7lg (25.7%), Saturated Fat: 5.7lg (35.68%), Carbohydrates: 33.28g (11.09%), Net Carbohydrates: 31.94g (11.61%), Sugar: 29.74g (33.05%), Cholesterol: 10.17mg (3.39%), Sodium: 124.03mg (5.39%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 3.64mg (1.21%), Protein: 5.09g (10.19%), Manganese: 0.34mg (17.17%), Vitamin B3: 2.9mg (14.49%), Vitamin E: 2.08mg (13.88%), Magnesium: 42.66mg (10.66%), Phosphorus: 82.12mg (8.21%), Copper: 0.12mg (6.19%), Fiber: 1.34g (5.34%), Vitamin B6: 0.1mg (4.9%), Folate: 18.8µg (4.7%), Zinc: 0.64mg (4.24%), Potassium: 138.88mg (3.97%), Vitamin B2: 0.06mg (3.57%), Iron: 0.54mg (3%), Vitamin B5: 0.24mg (2.37%), Vitamin A: 118.18IU (2.36%), Vitamin B1: 0.03mg (2.07%), Selenium: 1.23µg (1.76%), Calcium: 13.24mg (1.32%)