

Ohio Buckeyes

WITH EVOO
FROM SPAIN

We're traveling down to Ohio, and think I spy a buckeye!
This chocolate-dipped peanut butter ball is named after Ohio's state tree.

It's the perfect snack for cheering on the Ohio State Buckeyes football team. But did you know that Buckeyes candy has a rich history dating back to 1964? The candy was first made by Ohio State fan, Gail Tabor Lucas, and the rest is history. This iconic sweet treat with Olive Oils from Spain, can make anyone a Buckeyes fan.

Ingredients

- 1 cups powdered sugar.
- 1/2 cup smooth peanut butter.
- **3 tablespoons extra virgin olive oils from Spain.**
- ½ teaspoon vanilla extract.
- ½ teaspoon honey.
- ½ teaspoon salt.
- 3 ounces bittersweet chocolate.
- 1 ounces milk chocolate.
- **Additional tablespoon of extra virgin olive oils from Spain.**

Step by step

1. In a large mixing bowl, combine peanut butter, powdered sugar, **EVOO from Spain**, vanilla, honey, and salt until thick but combined.
2. Separate the dough into chunks about a tablespoon each. Pack and roll tightly into smooth balls.
3. Place on a baking sheet lined with parchment paper.
4. Freeze for 10-15 minutes, or until hardened.
5. In a saucepan melt both kinds of chocolate and the final **tablespoon of EVOO.**
6. Remove the peanut butter balls from the freezer and poke a toothpick into each.
7. Dip the peanut butter ball into the chocolate mixture, submerge them ¾ of the way in, leaving an uncovered circle at the top.
8. Freeze again for 10 minutes.
9. Enjoy frozen or room temperature.

