

## Buckeyes



### INSTRUCTIONS

- Cream together the butter, almond butter, and vanilla until smooth. Then, slowly incorporate the powdered sugar until blended well.
- Chill the mixture in the freezer for 30 minutes or until firm enough to roll into balls. Once chilled, roll into 1 inch balls and place on a parchment-lined baking sheet. Put a toothpick in each one to allow for easy dipping and place back into the freezer to set again for approx. 30 min.
- While they are setting, make the chocolate coating. Start by placing 2 tsp. of coconut oil in a small pot on the stovetop then add chocolate chips. Keep stirring on low continuously for 3-5 minutes while chocolate becomes creamy and smooth.
- When very firm, dip each ball into the prepared chocolate leaving a small oval shape on top without chocolate just where the toothpick is inserted. Allow excess to drip off then place back onto parchment paper.
- You can leave toothpicks in, or remove and cover the small hole by dipping your finger in water and gently smoothing over.
- Place back in the freezer for 30 min. Then they are ready to enjoy.

### SHOPPING LIST

\*Dairy-Free. Egg-Free. Wheat Free. Soy Free. Peanut Free.

#### Filling:

- 1 cup vegan/soy-free butter (softened)
- 16 oz. almond butter
- 1 bag powdered sugar
- 1 tsp vanilla

#### Coating:

- 2 tsp coconut oil
- 1 10 oz. bag of Enjoy Life Chocolate Chips