

Pumpkin Buckeye Balls

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

INGREDIENTS:

- 1 1/2 cups creamy low-sodium peanut butter
- 1/2 cup pumpkin puree
- 1 tsp. vanilla extract
- 3 cups powdered sugar
- 10 oz. dark chocolate chips
- Flaky sea salt



METHOD:

1. Prepare a large cookie sheet with parchment paper.
2. With a handheld mixer, mix together the peanut butter, pumpkin puree, and vanilla in a large bowl.
3. Add in the powdered sugar mixing it is fully absorbed.
4. Roll about a tablespoon of the peanut butter dough into a ball and place onto cookie sheet. Continue to get your roll on until all of the dough is used.
5. Place balls into the fridge for 1 hour.
6. Melt the chocolate chips in a glass bowl in the microwave in 30-second increments, stirring in-between until majority, but not all of the chocolate is melted. It usually takes about 3 intervals.
7. Take the glass bowl out and let the warm, melted chips melt the rest of the way.
8. Add a pinch of sea salt to the melted chocolate, stir it in.
9. Take the peanut butter balls out of the fridge and the bottom of each ball into the melted chocolate
10. Traditionally, you dip each ball almost to the top, I prefer to dip half way and finish with a drizzle of chocolate. After you drizzle the top, sprinkle with a pinch of flaky sea salt.
11. Place the cookie sheet back into the fridge until the chocolate hardens.
12. Keep in fridge until ready to serve, or enjoy them throughout the week!