

Edible Perspective

10.30.13

Chocolate Dipped Buckeyes gluten-free, vegan // yields ~10 buckeyes

- 1 cup roasted unsalted peanuts
 - 8-10 large medjool dates, *pitted*
 - 1/2 teaspoon pure vanilla extract
 - 1/4-1/2 teaspoon salt
 - 1/4 teaspoon cinnamon
 - 3/4 cup dark chocolate, *vegan if needed*
 - 2 teaspoons unrefined coconut oil, *optional*
1. Grind peanuts in a large food processor until pieces are about the same size. About 20-30 seconds. *Refer to photo 2.*
 1. Empty into a bowl.
 2. Place pitted dates in the food processor and grind for about 30-45 seconds until the dates are fully chopped and start to clump together. *Refer to photo 4.*
 3. Place ground peanuts back in the food processor with vanilla, salt, and cinnamon and pulse until mixture is fully combined and it holds together when squeezed in your hand. Pulse longer if needed. If mixture is too crumbly empty into a bowl, process 2 more pitted dates, then add the mixture back in and pulse to combine.
 4. Line a baking sheet with parchment or wax paper.
 5. Pack into 1-inch balls by squeezing the mixture back and forth between your hands.
 6. Place on lined baking sheet.
 7. Melt chocolate and coconut oil [if using] over low heat in a double boiler, stirring frequently until smooth, or melt in the microwave in 30 second increments stirring after each until melted and smooth.
 8. Pour chocolate into a small but deep bowl and then dip 3/4 of each ball into the chocolate, then place on the lined baking sheet.
 9. Once all are dipped place in the fridge to set and store in the fridge until ready to eat.

notes/substitutions: For a stickier texture use 10-12 large medjool dates. I like mine on the nuttier side, so I use less. Dates can also vary in size, so it may take more/less to make the "dough" hold together. For a healthier option leave the chocolate off or drizzle lightly over top.

Chocolate Dipped Doughy Buckeyes gluten-free, vegan // yields ~12 buckeyes

- 1 cup roasted unsalted peanuts
 - 5 tablespoons creamy peanut butter
 - 2 tablespoons muscovado sugar, *or other*
 - 1/2 teaspoon pure vanilla extract
 - 1/4-1/2 teaspoon salt
 - 1/4 teaspoon cinnamon
 - 3/4 cup dark chocolate, *vegan if needed*
 - 2 teaspoons unrefined coconut oil, *optional*
1. In a large food processor grind peanuts into a fine texture. Be careful to not let it turn to the "dough" stage. It should be mealy in texture.
 2. Mash/mix peanut butter, sugar, vanilla, salt, and cinnamon together in a bowl.
 3. Place ground peanuts into the peanut butter mixture and mash/mix with a fork until fully

combined. It should come together and form a large dough ball.

4. Line a baking sheet with parchment or wax paper.
5. Roll into 1-inch balls between your hands. Mixture should be stiff but soft and easily rolled into balls. If mixture is too stiff add more peanut butter or if too soft add more ground peanuts.
6. Place on lined baking sheet and place in the freezer for 30 minutes before dipping.
7. Melt chocolate and coconut oil [if using] over low heat in a double boiler, stirring frequently until smooth, or melt in the microwave in 30 second increments stirring after each until melted and smooth.
8. Pour chocolate into a small but deep bowl and then dip 3/4 of each ball into the chocolate, then place on the lined baking sheet.
9. Once all are dipped place in the fridge to set and store in the fridge until ready to eat.