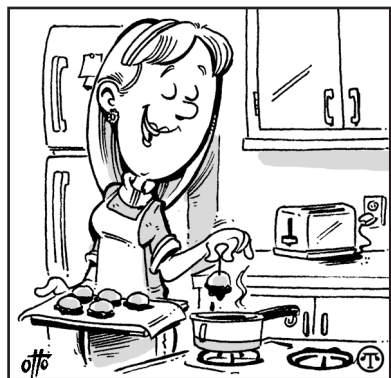


# Delightful Food Ideas

## A Chocolate Lover's Treat from Ohio

(NAPSA)—Here's a snack that's perfect for the holidays or any special occasion—the Buckeye. You might have heard of this chocolate-lover's treat, but have you ever wondered where it got its name? This unique snack has a history just as rich as its flavor.



Candy buckeyes are named after the shiny, dark nuts of the Buckeye Tree—the official state tree for Ohio. The state's original settlers found it to be an unfamiliar tree in the forest, and adopted it as a symbol of Ohio heritage. These pioneers carved the soft buckeye wood into troughs, platters and even cradles. Today, buckeye trees are prominent in the Ohio River Valley, and are known for being resilient and hearty.

The nuts of the tree, which are actually mildly toxic, were given their name because of their resemblance to the eyes of white-tailed deer. Folk wisdom says that carrying a buckeye nut in your pocket brings good luck (but you might not want to try that with the candy variety).

So, the next time you bite into one of these treats, remember that you're discovering a tiny taste of Ohio. To discover more about the state, or for free travel information and maps, visit [www.DiscoverOhio.com](http://www.DiscoverOhio.com), or call 1-800-BUCKEYE.

### Peanut Butter Buckeyes

#### Centers

- 2 cups sifted confectioner's sugar
- $\frac{3}{4}$  cup creamy-style peanut butter
- $\frac{1}{4}$  cup unsalted, melted butter
- $\frac{1}{2}$  tsp. vanilla

#### Coating

- 8 ounces ( $1\frac{1}{3}$  cups) good-quality semisweet chocolate chips
- 2 tsp. solid vegetable shortening

Mix peanut butter, vanilla, melted butter and confectioner's sugar. Use a large spoon to mix ingredients into a stiff dough. Roll the dough into 1-inch balls on a wax paper-lined cookie sheet. Chill until hard and insert a toothpick into the top of each ball. Combine chocolate bits and shortening and melt in the top of a double boiler. Using the toothpicks, dip each ball into the chocolate, leaving a small patch of peanut butter (about  $\frac{1}{4}$  of the center) showing. Place the coated centers on the wax paper and remove the toothpick. Chill for 2 hours before serving and store in refrigerator.