

Garden Chef Chocolate Peanut Butter Buckeye Balls

- 1 (15 oz) Can of chickpeas, rinsed and drained**
- 1 1/2 Cup Natural peanut butter**
- 1/2 Cup Pure maple syrup**
- 1 Tsp Vanilla extract**
- 1/2 Tsp Salt**
- 1 (10 oz) Bag of dark chocolate chips**

1. Purée chickpeas in a food processor until smooth.
2. Add maple syrup, vanilla extract and salt. Blend until smooth.
3. Add peanut butter and process until a ball forms.
4. Remove peanut butter mixture from the food processor and roll into 48 small peanut butter balls. Place balls on a parchment lined sheet pan.
5. Place in freezer for 20-30 minutes until they are firm.
6. Meanwhile, melt chocolate in a double boiler, by placing a stain less steel bowl on top of a pot of simmer water for 30 seconds at a time on high heat until melted.
7. Remove peanut butter balls from the freezer, stick a toothpick in each, then dip into chocolate until all but the top is covered.
8. Place on parchment lined sheet pan and chill in the refrigerator for 20-30 minutes until the chocolate is hard.



ATLANTA BOTANICAL GARDEN

Recipe by Garden Chef Ashley R. Van Cise, RDN, LD.