**Peanut Butter Filling**

 1/3 lb. Butter or Margarine (10 Tbsp)

 2/3 lb. Peanut Butter (1 cup)

 ½ tsp. Vanilla Flavoring (C.C.)

 1 lb. Powdered Sugar

 ½ to 1 tsp. Invertase (C.C.) (Helps to make centers creamier)

Mix butter and peanut butter until well blended. Add powdered sugar and then invertase if desired. Roll into balls, chill and dip using toothpick to leave top opening for Buckeyes. You can also use this filling to press into candy cups (C.C.) coated with chocolate and then cap off to make a peanut butter cup.