

PEANUT BUTTER CUP CANDY Linda Shane's

"Just like Reece's Peanut Butter Cups. I originally got this recipe from the Wichita Eagle & Beacon Holiday Cookbook in 1974. It had a misprint & called for 5 pounds of paraffin instead of 1/5 pound. Fortunately, I saw the correction before I tried the recipe. However, I think once I had 5 pounds of paraffin, I probably would have realized that it was a bit too much."

1 cup margarine
3 cups peanut butter
2 1/2 cups confectioners' sugar
3 teaspoons vanilla
12 ounces chocolate chips
1/5 pound paraffin

Cream margarine and peanut butter.
Add vanilla and sugar.
Form into balls the size of large marbles.
Refrigerate several hours or overnight.
Melt chocolate chips and paraffin in top of double boiler.
Dip balls into mixture using toothpicks.
Immediately immerse in cold water.

Candy

