

Easy Butter Fingers Candy

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

45 mins

Description

Sometimes I am embarrassed to tell people how easy this delicious candy is to make. It tastes very much like a famous crunchy peanut candy bar and can be made in about 10 minutes total time. I like to buy a lot of candy corn right after Halloween when it is on sale so it can be a very inexpensive candy to make. Sometimes I drizzle some melted milk chocolate on top of the semisweet chocolate after it's cooled just for decoration.

Ingredients

- - 1 pound candy corn - 1 (18 ounce) jar crunchy peanut butter - 1 (6 ounce) bag semisweet chocolate chips
- 1 tablespoon vegetable shortening
- or more if needed

Instructions

1. Line a 9x13-inch pan with parchment paper. Place candy corn in a microwave-safe bowl (not plastic) and heat in several 30-second intervals
2. stirring after each interval
3. until candy corn is warm
4. melted
5. and smooth. Stir peanut butter into melted candy corn until thoroughly combined; transfer candy to the prepared pan
6. pressing and smoothing the candy into the corners of the pan. Place chocolate chips and vegetable shortening into the top of a double boiler set over simmering water. Heat the chocolate
7. stirring constantly
8. until just warm
9. melted
10. and smooth. Spread warm chocolate over the peanut candy. Chill in refrigerator until candy is set
11. at least 30 minutes
12. before cutting into squares. Cook's Note I like to buy candy corn on sale after Halloween to use for making candy for Christmas gifts. With some store brands of chocolate chips I have had to use 2 tablespoons shortening.