

Alexander39s ChocolateCovered Peanuts

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Easy

Servings

1 hr 25 mins

Description

Sweet crunchy chocolatecovered peanut clusters made in the slow cooker with three simple ingredients

Ingredients

- - 18 ounces white almond bark
- broken into pieces - 2 cups semisweet chocolate chips
- or more to taste - 24 ounces lightly salted peanuts
- or more to taste

Instructions

1. Cook almond bark in a slow cooker on High
2. uncovered and stirring occasionally
3. until mostly melted
4. 5 to 10 minutes. Reduce the heat to Low and stir in chocolate chips. Cook and stir until chips are melted and mixture is dark in color
5. 5 to 10 minutes. Turn off the heat and stir in peanuts. Drop a spoonful onto a piece of parchment paper to test consistency; it should be thick and chunky. If it's too loose and runny
6. stir in more chocolate chips and peanuts. Line several baking sheets with parchment paper. Use a melon baller to drop spoonfuls peanut mixture onto the prepared baking sheets. Let harden before serving
7. about 1 hour. Cook's Note This makes a lot of peanut clusters
8. so be sure to clear off some counter space beforehand. If you make larger clusters
9. they will take longer to harden.