

# Crock-Pot Candy

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## Ingredients:

- 32 ounces unsalted dry roasted peanuts
- 32 ounces white almond bark
- 4 ounces 60 percent chocolate cubed
- 12 ounces semi-sweet chocolate chips
- 1/2 teaspoon kosher salt
- Sea salt optional
- Sprinkles optional

## Instructions:

**Step 1:** To make it, just toss dry roasted peanuts, white almond bark, 60 percent chocolate, semi-sweet chocolate chips, and a pinch of salt into a Crock-Pot or slow cooker, but don't stir it just yet!

**Step 2:** Heat everything on low for an hour, then stir the nuts, almond bark, and melted chocolate together with a wooden spoon or rubber spatula! Next, cook it for another 30 to 45 minutes until the chocolate and bark are completely melted and stir again.

**Step 3:** Scoop spoonfuls of the mixture onto a sheet of wax paper and top each with a pinch of sea salt or sprinkles, if desired, and let the candy harden. Parchment paper can be used as well, but wax works better for no-bake treats.

**Step 4:** Let the peanut clusters cool and set. Then, get ready to enjoy and share a melt-in-your-mouth treat as an indulgent snack or a tasty dessert!

*(Tip: I use liners for Crock-Pots. They are available for purchase and make life a lot easier for cleaning. They're made by Reynolds Wrap and usually in the plastic bags section.)*