

Slow Cooker Chocolate Candy by Lynn's Recipes



Lynn demonstrates how to make Slow Cooker Chocolate Candy. This recipe is adapted from Trisha Yearwood and since I was requested by a viewer to do a Slow Cooker Chocolate Candy recipe, I thought this would be a great one and it makes so much that it would be perfect for gifts or for a party.

Ingredients:

- 2 pounds salted dry-roasted peanuts
- 4 ounces German's sweet chocolate (about 4 squares)
- One 12-ounce package semisweet chocolate chips (about 2 cups)
- 2-1/2 pounds white almond bark

Put the peanuts in the bottom of a 4-quart slow cooker. (I used a 7 quart slow cooker and it worked fine.) Layer the chocolate over the peanuts, beginning with the sweet chocolate, followed by the chocolate chips and then the almond bark. Set the temperature on low and cook for 3 hours. Do not stir the mixture.

After 3 hours, stir the mixture with a wooden spoon until smooth. Drop the candy into cupcake pan liners using about 2 Tablespoons per liner. Allow the candy to cool completely before removing the cupcake liners.

*I got almost 4 dozen using the mini cupcake liners. If you use the regular size liners and measure 2 Tablespoons of the candy into each one, you should be able to get 30-40 pieces of candy.

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