

Slow Cooker Chocolate Candy – Submitted by Christy Grafton

2 pounds salted dry-roasted peanuts

4 oz. German's sweet Chocolate (about 4 squares)

1 (12 oz) package semisweet chocolate chips (about 2 cups)

2 ½ pounds white almond bark

Put the peanuts in the bottom of a 4 quart slow cooker. 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 candy into mini cupcake pan liners. Allow the candy to cool completely before removing the cupcake liners.