

The Downtown Dish

Decadent Delights

Recipe Credit: The Slow Roasted Italian

Category: Dessert

Easter White Chocolate Crockpot Candy

Ingredients:

1. (34.5 OZ) Honey roasted peanuts dry roasted and/or honey roasted almonds
2. (48 OZ) Vanilla flavored candy coating (*Almond Bark or CandiQuick*)
3. (11.4 OZ) M&M's Milk Chocolate Plain

Garnish: Seasonal sprinkles

Preparation:

1. Layer peanuts and/or almonds and then vanilla candy coating into crockpot. Cover.
2. Cook for 1 hour on low temperature without lifting the lid.
3. After 1 hour, stir mixture and continue to cook, stirring every 15-20 minutes for another hour (a total of 2 hours).
4. Meanwhile line 3 cookie sheets with Silpat mats or line countertop or table with a long piece of parchment paper.
5. Turn off crockpot. Reserve 1/2 cup M&M's.
6. When you are ready to scoop, pour remaining M&M's into crockpot and fold in.
7. Working quickly, use a 1 tablespoon scooper to portion out candy from crockpot and onto parchment paper. Make sure candy is not touching. Once entire cookie sheet is scooped (before candy dries) top with 1 M&M and sprinkles.
8. Allow to cool completely. Serve and enjoy!



MAKES: 144 (1 Tbsp) Candies | ACTIVE TIME: 30 Min | TOTAL TIME: 2 Hours 30 Minutes