

Betty's Chocolate Peanut Clusters



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Betty demonstrates how to make Chocolate Peanut Clusters. This is a great-tasting sweet treat for Christmas—or any time of the year!

Chocolate Peanut Clusters

8 ounces vanilla-flavored candy coating, cut in chunks

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(1) 16-ounce jar dry-roasted salted peanuts

In a 2-quart casserole dish, place candy coating chunks. Heat in microwave oven on HIGH for about 2 minutes, stirring every 30 seconds, until candy coating is completely melted.

Pour peanuts over melted candy mixture, and stir until peanuts are coated. Drop by scoopfuls onto cooking parchment, waxed paper, or silicon pad. Allow to set completely, approximately ½ hour at room temperature, followed by 1/2 hour in the refrigerator. Place clusters on a nice serving plate (or in a decorative tin with lid, if given as a gift). Enjoy! --Betty :)