

Crockpot Christmas Crack: The Ultimate Sweet Treat for Your Holiday Season

Crockpot Christmas Crack: A Sweet Treat for the Holidays



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

16 oz jar unsalted peanuts

16 oz jar salted peanuts

12 oz bag semi-sweet chocolate chips

12 oz bag milk chocolate chips

Instructions:

Layer the Ingredients:In your crockpot, layer the unsalted peanuts, salted peanuts, semi-sweet chocolate chips, and milk chocolate chips. The combination of sweet and salty flavors creates an irresistible balance.

Cook on Low:Set your crockpot to low heat and let the ingredients melt together for 1.5 to 2 hours.

Avoid stirring too often to let the chocolate melt evenly.

Stir to Combine:Once the chocolate is fully melted, gently stir the mixture until the peanuts are evenly coated with the creamy chocolate.

Spoon the Candy:Using a spoon or small cookie scoop, drop spoonfuls of the mixture onto parchment paper or a silicone baking mat. This step allows the candy to cool and set into individual portions.

Let It Harden:Allow the Christmas Crack to harden at room temperature for about an hour. If you're in a hurry, pop the tray into the refrigerator for faster setting.

Serve or Store:Once set, the candy is ready to enjoy! Store in an airtight container for up to two weeks.

Tips for the Best Crockpot Christmas Crack:

Customize Your Mix-Ins: Add mini marshmallows, pretzels, or holiday sprinkles for a festive twist.

Chocolate Variety: Feel free to swap the milk and semi-sweet chocolate chips with dark chocolate or white chocolate for a unique flavor.

Gift-Worthy Presentation: Package the Christmas Crack in holiday-themed tins or cellophane bags with ribbons for an easy and thoughtful gift.

Why This Recipe is a Holiday Favorite:

DIRECTIONS

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- 3.** Stir to : **Combine:**Once the chocolate is fully melted, gently stir the mixture until the peanuts are evenly coated with the creamy chocolate.
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- 7.** Tips for the Best Crockpot Christmas Crack: **Customize Your Mix-Ins:** Add mini marshmallows, pretzels, or holiday sprinkles for a festive twist.
- 8.** Chocolate : **Variety:** Feel free to swap the milk and semi-sweet chocolate chips with dark chocolate or white chocolate for a unique flavor.
- 9.** Gift-: **Worthy Presentation:** Package the Christmas Crack in holiday-themed tins or cellophane bags with

ribbons for an easy and thoughtful gift.

10. Why This Recipe is a Holiday Favorite: Crockpot Christmas Crack is not just delicious but also incredibly easy to make. It's a crowd-pleaser that adds a sweet touch to any occasion. The combination of peanuts and chocolate offers the perfect texture and flavor balance, making it irresistible for kids and adults alike.
11. Try this recipe from I : Wuv Cooking and let it become your go-to holiday treat. Share it with your loved ones and spread the joy of homemade goodness!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crockpot-christmas-crack-the-ultimate-sweet-treat-for-your-holiday-season/>