

Slow Cooker Chocolate Candy: The Easiest Homemade Treat Ever

Slow Cooker Chocolate Candy: A Sweet Journey Through Time



TIME
10 min

METHOD
Slow cooker

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INGREDIENTS

- 1 cup of semi-sweet chocolate chips
- 1 cup of milk chocolate chips
- 1 cup of white chocolate chips
- 1 cup of chopped nuts (walnuts, pecans, or almonds)
- 1 cup of dried fruit (raisins, cranberries, or cherries)
- 1 teaspoon of vanilla extract

DIRECTIONS

1. In your slow cooker, combine the semi-sweet, milk chocolate, and white chocolate chips.
2. Set the slow cooker to low and let the chocolate melt for about 1 hour, stirring occasionally.
3. Once melted, add the chopped nuts, dried fruit, and vanilla extract. Stir until well combined.
4. Line a baking dish with parchment paper and pour the chocolate mixture into it, spreading it evenly.
5. Let it cool at room temperature for about 30 minutes, then refrigerate until set (about 1 hour).
6. Once set, cut into squares and enjoy!

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

Original recipe: <https://chefmaniac.com/slow-cooker-chocolate-candy-the-easiest-homemade-treat-ever/>