

## Crockpot Easter Candy Clusters - Sweet, Crunchy, and Perfect for Spring

### Crockpot Easter Candy Clusters



**TIME**  
**10 min**

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**ChefManiac**

#### INGREDIENTS

- 1 cup milk chocolate chips
- 1 cup white chocolate chips
- 1 cup peanut butter chips
- 2 cups mini marshmallows
- 2 cups chopped nuts (peanuts or almonds work great)
- 2 cups pretzel pieces

#### DIRECTIONS

1. Prep the Crockpot: Plug in your crockpot and set it to low heat. Make sure the pot is clean and ready to go.
2. Add the Chocolates: Pour the milk chocolate chips, white chocolate chips, and peanut butter chips into the crockpot.
3. Melt Slowly: Cover and let the chocolates melt for about 30 minutes, stirring occasionally. You want a smooth, glossy mixture with no lumps. Don't rush this step - low and slow is key.
4. Stir in the Mix-Ins: Once the chocolate is fully melted and smooth, add the mini marshmallows, chopped nuts, and pretzel pieces. Stir everything together until all the mix-ins are fully coated in the rich, melted chocolate.
5. Scoop the Clusters: Line a baking sheet with parchment paper. Using a spoon, scoop out small clusters of the mixture and drop them onto the prepared baking sheet. I usually make them about 2 inches wide - perfect for popping in your mouth.
6. Let Them Cool: Allow the clusters to cool at room temperature until they harden. If you're short on time (or just impatient like me), pop the baking sheet in the fridge for faster setting.
7. Enjoy!: Once they're set, these candy clusters are ready to enjoy! Store any extras in an airtight container - if they last that long.

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

Original recipe: <https://chefmaniac.com/crockpot-easter-candy-clusters-sweet-crunchy-and-perfect-for-spring/>