

Fritos Chocolate Peanut Butter Clusters: Sweet, Salty, Crunchy, and Impossible to Resist

Fritos Chocolate Peanut Butter Clusters



TIME
30 min

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INGREDIENTS

- 1 (9.25-ounce) bag Fritos Original Corn Chips
- 1 (12-ounce) bag Hershey's Semi-Sweet Chocolate Chips
- 1 cup Skippy Creamy Peanut Butter, taken from a 16-ounce jar

DIRECTIONS

1. Add the Fritos to a bowl: Pour the Fritos into a large mixing bowl. Try to use a bowl with plenty of room so you can toss everything gently without crushing the chips too much.
2. Melt the chocolate and peanut butter: In a microwave-safe bowl, combine the chocolate chips and 1 cup of creamy peanut butter. Microwave in 30-second intervals, stirring after each one, until the mixture is completely melted and smooth.
3. Coat the chips: Pour the warm chocolate-peanut butter mixture over the Fritos. Toss gently with a spatula or large spoon until all the chips are well coated.
4. Form the clusters: Drop spoonfuls of the coated mixture onto a sheet of wax paper. You can make them as big or as small as you like, depending on whether you want bite-sized treats or larger clusters.
5. Chill until set: Place the clusters in the refrigerator for about 30 minutes, or until they are firm and set.
6. Serve and enjoy: Once set, they are ready to serve. Store any extras in a covered container so they stay fresh and crisp.

SWAPS & NOTES

Original Fritos are the best choice here because they give you that classic salty crunch without extra flavoring getting in the way.

I would stick with the plain version for the most balanced result.

Creamy peanut butter works best since it melts smoothly and coats the chips evenly.

Natural peanut butter can separate and may not give the same glossy finish, so regular shelf-stable peanut butter is the better option for this recipe.

TIPS FOR SUCCESS

The biggest tip here is to melt the chocolate and peanut butter slowly.

Stirring between microwave bursts keeps the mixture smooth and helps prevent the chocolate from scorching.

You want the chips coated, but you do not want to crush them into tiny pieces.

A light hand keeps the clusters chunky and gives them that great texture.

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