



Triple Chocolate-Covered Peanut Clusters



Gluten Free



Dairy Free

READY IN



15 min.

SERVINGS



15

CALORIES



660 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 9.8 ounce cashew pieces salted whole canned
- ☐ 2 ounce chocolate bark coating squares cut in half
- ☐ 16 ounce dry-roasted peanuts
- ☐ 16 ounce dry-roasted peanuts unsalted
- ☐ 4 ounce german chocolate baking squares
- ☐ 2 cups semisweet chocolate morsels (12-ounce package)
- ☐ 1 teaspoon vanilla extract

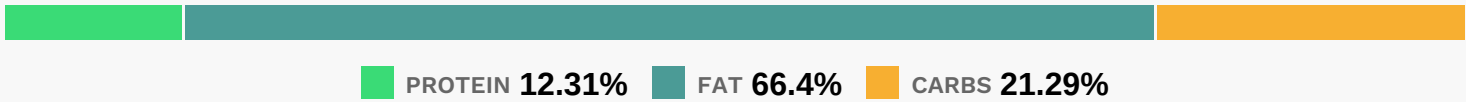
Equipment

- ☐ wax paper
- ☐ slow cooker

Directions

- ☐ Combine first 5 ingredients in a 3 1/2- or 4-quart slow cooker. Cover and cook on LOW 2 hours or until melted. Stir chocolate mixture.
- ☐ Add cashews and vanilla, stirring well to coat cashews. Drop nut mixture by heaping tablespoonfuls onto wax paper.
- ☐ Let stand until firm. Store in an airtight container. Freeze It!: Clusters may be frozen up to 1 month.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-7, Nutrition Score:20.782608809031%

Nutrients (% of daily need)

Calories: 660.12kcal (33.01%), Fat: 50.89g (78.29%), Saturated Fat: 13.96g (87.28%), Carbohydrates: 36.72g (12.24%), Net Carbohydrates: 28.86g (10.5%), Sugar: 16.22g (18.02%), Cholesterol: 1.44mg (0.48%), Sodium: 383.33mg (16.67%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Caffeine: 20.64mg (6.88%), Protein: 21.23g (42.46%), Manganese: 1.9mg (94.76%), Copper: 1.11mg (55.43%), Magnesium: 191.79mg (47.95%), Vitamin B3: 9.49mg (47.46%), Phosphorus: 386.76mg (38.68%), Fiber: 7.86g (31.42%), Iron: 4.59mg (25.48%), Folate: 88.92µg (22.23%), Potassium: 709.91mg (20.28%), Zinc: 2.88mg (19.19%), Vitamin B1: 0.24mg (15.75%), Selenium: 8.71µg (12.44%), Vitamin B5: 1.14mg (11.38%), Vitamin B6: 0.21mg (10.51%), Calcium: 83.68mg (8.37%), Vitamin K: 8.12µg (7.74%), Vitamin B2: 0.1mg (5.9%), Vitamin E: 0.31mg (2.07%)