

Caramel Peanut Balls

written by The Recipe Exchange | November 17, 2014

Ingredients

3 cups finely chopped dry roasted peanuts
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1 teaspoon vanilla extract
1/2 pound chocolate-flavored candy coating*

Directions

In heavy saucepan, combine peanuts, EAGLE BRAND® and vanilla. Over medium heat, cook and stir 8 to 10 minutes or until mixture forms ball around spoon and pulls away from side of pan.

Cool 10 minutes. Chill if desired. Shape into 1-inch balls.

In small heavy saucepan, over low heat, melt confectioners coating. With wooden toothpick, dip each ball into melted coating, covering half of ball. Place on wax paper lined baking sheets until firm. Store leftovers covered at room temperature or in refrigerator.

* Candy coating (also called confectioners coating) is usually purchased in the grocery store baking section or can be purchased in candy specialty stores.