Vanilla Caramel Peanut Mounds

INGREDIENTS:

- 1 pound Cocoa Lite Candy Coating, melted
- 1/2 cup Salted Peanuts
- 1 recipe Dry Fondant Candy Center, prepared
- 1tsp Vanilla Bean Paste
- 1pound Peter's Caramel



- Dipping Tool
- Parchment Paper
- Spatula



DIRECTIONS:

- 1. Mix fondant according to package instructions. Knead in flavoring.
- 2. Form 3/4 inch balls and slightly flatten.
- 3. Cut pieces of caramel and form similar size and place on vanilla candy center.
- 4. Dip layered candy centers into melted choco late and place on parchment or directly into candy cup.
- 5. Mix peanuts with the remaining chocolate.
- 6. Spoon peanut mixture on top of dipped fondant mounds. Allow to set completely.



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