

Grandma Mottle's Blarney Stones

Prep. Time 15 minutes

Ready in 15 minutes

Ingredients

2 cups confectioners' sugar

½ cup milk, or as needed

1 ½ tsp vanilla extract

2 cups dry roasted salted peanuts, finely chopped

1 pound cake, cut into bite size cubes

Directions

1. Pour confectioners' sugar in a bowl. Gradually add milk, whisking constantly, until mixture has a thin frosting consistency; whisk in vanilla extract.
2. Place chopped peanuts in a bowl. Line a flat surface or a plate with waxed paper.
3. Dip 1 pound cake cube in frosting and roll cube in peanuts; place on wax paper to dry. Repeat with remaining pound cake pieces.

Nutritional Facts

Per Serving: 117 calories; 6.1g fat; 13.9g carbohydrates; 2.6g protein; 23mg cholesterol; 108mg sodium.