

Caramel Pecan Candies

Ingredients:

- 48 pecan halves
- 24 caramel squares
- 1-2 c. semisweet chocolate chips
- sea salt for sprinkling (*optional*)

Directions:

Preheat the oven to 325.

Line a cookie sheet with wax paper.

Flatten the caramels with your hand. *The kids love to help with this!*

Place two pecan halves, *side by side*, on the wax paper.

Place a flattened caramel on top of the nuts, *repeat until all pecans and caramels are used.*

Bake for about 5 minutes.

Remove from heat.

While the nuts are cooling you can melt the chocolate and line another cookie sheet with was paper.

Place a spoonful of melted chocolate on the new cookie sheet.

Top with a caramel/nut cluster.

Repeat until all the nuts are moved to the new cookie sheet.

Drizzle the remaining chocolate over each cluster. *You can also melt some white chocolate to drizzle over for a little added decoration.*

Sprinkle with sea salt.

Chill until hardened.