



## **RICH CHOCOLATE PECAN CARMELS**

Yield: 2 pounds

When you mention caramels many people think of a rich sin-full confection, while others think of making a difficult candy. Here is an easy confection. Make sure you have all of your utensils and ingredients out and measured you start.

1 cup	unsalted butter
2 oz	un-sweeten chocolate, chopped
2-1/4 cups	granulated sugar
1/4 tsp	sea salt
1 cup	corn syrup, light
1-1/3 cups	sweetened condensed milk
1 tsp	pure vanilla extract
1 cup	pecan halves

1. In a saucepan on low heat, melt butter; add chocolate and let melt completely. Add sugar and salt stirring until blended. Add corn syrup and gradually add the milk stirring with the wooded spoon.
2. Turn heat up to moderate heat stirring once in a while until the thermometer reaches 248°F. Remove from heat. Let stand 5 minutes (set a timer); add vanilla and the pecans.
3. Quickly spread into a 9x9x2-inch pan that is lined with parchment paper..
4. When cooled, place the candy on a flat surface and cut into squares. Wrap each piece in candy wrap. You can also dip one side of the candy into melted dark chocolate.