



Chocolate Covered Pecans



By Deluxe-Sweets-and-Candy-Gifts.com

Ingredients

- 1 Bag of Milk Chocolate Morsels or Chips (12 ounces)
- 1 Tablespoon of Cooking Oil
- 1 Can of Pecans (unsalted)

Supplies

- 1 Large Baking Sheet
- Wax Paper
- Cooking Spray
- Slotted Spoon
- Sealed Plastic Container

Directions

1. Line baking sheet with wax paper and spray with cooking spray. Add ¼ inch of water to bottom of double boiler and bring to simmer. Add chocolate morsels and oil. Stir until runny.

TIP: You can also melt chocolate in a medium-sized, microwavable bowl instead of the double boiler. Melt chocolate for one minute the first time. Once chocolate morsels show signs of melting stir them until smooth. If the chocolate liquid still has some lumps heat chocolate again in microwave ten seconds more. Stir again until runny. Repeat for another 10 seconds if necessary.

2. Keep stirring. Add entire can of pecans. Stir until they are completely coated by chocolate.
3. Remove double boiler from heat. Then remove pecans with slotted spoon onto baking sheet. Shake off excess chocolate back into double boiler. Move pecans around with spoon to separate them so they don't clump together after hardening.
4. Place in refrigerator for at least a half hour to cool. Remove pecans from sheet into plastic container lined with wax paper. Then seal container and keep in room temperature until ready to serve. Keep for one to two weeks at most.