

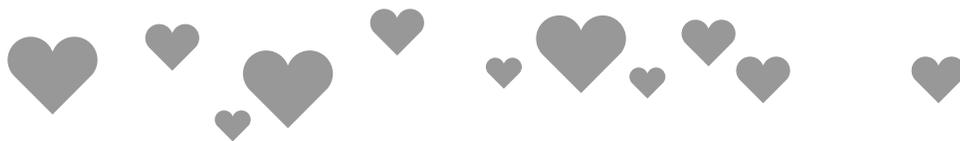
Chewy Chocolates

Ingredients Needed:

1/2 pound soft caramels
2 tablespoons heavy cream
1 cup pecan halves
4 squares semi-sweet chocolate, melted and cooled

Procedure:

Heat caramels with cream in saucepan over very low heat, stirring constantly. Cool 10 minutes. Set pecans on lightly buttered baking sheets in clusters of 3. Spoon caramel mixture over nuts, leaving outer ends of nuts showing. Let stand to set, about 30 minutes. Spread melted chocolate over caramel mixture. Makes 2 dozen.



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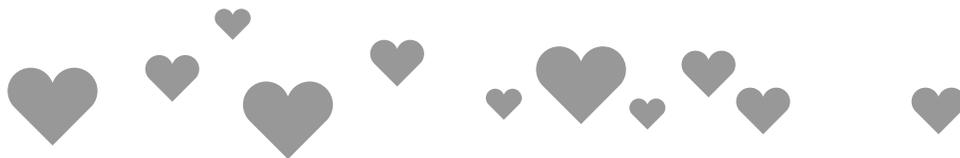
Chocolate Butter

Ingredients Needed:

1 stick butter, softened; cut into pieces
1/4 cup semi-sweet chocolate chips, melted

Procedure:

Stir butter and chocolate together by hand. Transfer to covered container, refrigerate or freeze until ready to use. Serve with biscuits, pound cake, croissants, muffins or waffles.



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