



Meet a Special Mother - Nancy Peltier



I grew up in a small farming community in western Ohio. After I was married, we moved around some and I would pick up recipes from coworkers, neighbors, etc. in each new area. I enjoy making candies, cookies and just about anything sweet. I inherited my sweet teeth from my father. I say teeth because tooth does not cover my love of sweets. I have 3 children and 8 grandchildren and most have inherited my love of sweets.

Caramel Delights

Bite-size chocolate covered caramel pecan treats are festive party treats

1- 14 oz pkg Kraft caramels

3 Tablespoons Butter

2 Tablespoons water

1/2 to 1 cup pecan pieces depends on how nutty you want the candies

Dipping chocolate to cover about 3/4 pound

Prepare the Caramels:

- Spray an 8x8 inch pan with Pam.
- Melt first 3 ingredients over low heat. Stirring until smooth. Add nuts and pour into prepared pan. Refrigerate until hard, about 2 hrs.

Cover the Caramels with Chocolate:

- Melt approximately a third of the dipping chocolate in a double boiler.
- Cut the hardened caramel mixture into pieces, a third at a time.
- Dip each piece of caramel mixture into the chocolate until covered.
- Place on parchment paper to harden. I use a tong sold for making candies. Makes the job easier. A fork can be used also.
- As the caramel mixture softens, put back in the fridge to harden. Then do another batch and repeat until all the pieces are covered.
- I do a final check on the candies to make sure the caramel mixture is completely covered. You will see the caramel running out of the candies and just dab a bit of chocolate to cover the "holes". The yield depends on the size of the pieces you cut.

Cook's Note: We sprinkled some candy pearls on the top of each chocolate before they hardened.

About the Recipe: Caramel Delights are bite-sized treats that taste like little turtle candies and are so easy to make. They only use a few ingredients. Everyone loves the delicious taste of the soft caramels swirled with chunky pecans and covered with milk or dark chocolate. These candies are perfect to serve for holiday celebrations and family parties.