



Caramel Pecan Marshmallow Pops

INGREDIENTS:

- 2 bags of jumbo marshmallows (24 marshmallows)
- 24 lollipop sticks
- 32 Kraft caramels, unwrapped
- 1 (14 oz) can of sweetened condensed milk
- 1/2 cup of butter
- 1 bag of dark chocolate Wilton's candy melts
- 2 cups of chopped pecans

DIRECTIONS:

- Set marshmallows out on parchment paper and stick one lollipop stick into the flat side of each one.
- In a medium saucepan, melt together caramels, butter and sweetened condensed milk, stirring constantly, until completely smooth (takes about 5 minutes)
- Pour caramel mixture into a bowl.
- Using stick, carefully dip each marshmallow into caramel, coating it to the top. Gently tap stick against side of bowl to remove excess caramel and then slide bottom of marshmallow along bowl's edge to remove most of caramel. (It is ok if you remove it down to the marshmallow- the chocolate will cover this up!)
- Place upright on a sheet of parchment paper and cool.
- Place chocolate candy melts into a bowl, and melt them in the microwave in 30 second increments, stirring in between, until completely melted and smooth.
- Lay a fresh sheet of parchment paper out before beginning next step.
- Place pecans in a small bowl.
- Gently peel a marshmallow away from the parchment paper. This is a little tricky, as it will still be a bit gooey. I held the stick, lifted, and peeled the paper away from the marshmallow.
- Dip bottom of marshmallow into melted chocolate and slide bottom along edge of bowl to remove excess.
- Dip bottom of coated marshmallow into pecans and set on fresh parchment paper to harden.

Once these are hardened up, you can serve them up on a pretty plate, or wrap them in cello bags to use as gifts or favors.

If you aren't serving them right away, be sure to cover them so the marshmallows don't harden up.