

# A FISTFUL OF PECANS

...FOR CELEBRATIONS.

## DOES MEAL PLANNING DRIVE YOU NUTS?



*Think pecans. Jazz up a traditional Thanksgiving pie with a scrumptious combination of caramel, chocolate and roasted pecans.*



### DID YOU KNOW?

PECANS CONTAIN OVER 19  
VITAMINS AND MINERALS.

## CARAMEL PECAN PIE

Baked pie shell

- 2 1/2 dozen caramel candies
- 1/4 cup butter
- 1/4 cup water
- 3/4 cup sugar
- 2 large eggs, slightly beaten
- 1/2 teaspoon vanilla
- 1/4 teaspoon salt
- 1 1/2 cups coarsely chopped pecans

Preheat oven to 400 degrees. Combine candies, butter and water in large saucepan over medium heat and stir until melted and smooth. In separate bowl, mix sugar, eggs, vanilla, salt and pecans, then stir into caramel mixture. Pour into baked pie shell and bake for 10 minutes. Reduce heat to 350 and bake 20 minutes more. Remove to wire rack to cool. Then decorate top with Chocolate-Dipped Pecans.

### CHOCOLATE-DIPPED PECANS

- 6 ounces semisweet chocolate chips
- 20 roasted pecan halves

Microwave chips in bowl until melted and smooth, checking and stirring every 30 seconds. Dip pecans halfway into chocolate and put on waxed paper until set.



FOR MORE TEXAS PECAN RECIPES, PLEASE  
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