

## Bank Kitchen Recipe

### *BRANDY'S MILLIONAIRES*

Prep time: 1 hour 30 minutes   Servings: 2 dozen candies

Ingredients: 14-ounce package of BRACH'S® Milk Maid® Caramels, 2 Tablespoons of water, 2 Tablespoons of unsalted butter, 3 cups of coarsely chopped pecans, and 14-ounce package of Light Cocoa Candy Melts

First, melt caramel in a saucepan over medium heat. Add water and butter; blend all ingredients. Fold in chopped pecans. Stir mixture until well blended. Remove from heat. Cool slightly.

On lightly buttered waxed parchment paper: Drop teaspoon-sized clusters of mixture onto paper. Allow to sit for 30 minutes, until firm.

While pecan-caramel clusters continue to cool, melt Candy Melts over low heat using the aforementioned saucepan.

Remove each cluster, individually, from the parchment paper and drop into saucepan. Using tongs, toss each cluster until evenly coated with melted cocoa. Relocate coated candies back onto the wax paper. Allow to cool, until firm. Serve.

NOTE: To prevent burning of caramels and Candy Melts, monitor heat closely. Also – to save time – purchase pre-chopped pecans.

